

Give

Us

This

Day

Our

Daily

Bread

RECIPE BOOK

:

Prepared By

Lutheran Women's Missionary League

St. Paul's Lutheran Church

LESTER PRAIRIE, MINNESOTA



SAINT PAUL'S LUTHERAN CHURCH

REV. NORMAN E. STEINKE, Pastor

Church Phone 395-2573

Res. 395-2506

Luke 11:28 Blessed are they that hear the
word of God and keep it.

ST. PAUL'S LUTHERAN CHURCH



SCHEDULE OF SERVICES

Sunday Services

Divine Worship—English 8:15 - 10:30 A.M.

Sunday School—9:30 A. M.

Communion Services

Lenten Services

English— 6:30 - 8:00 P.M. Wednesdays



SOCIETIES

Walther League Meetings

1st and 3rd Monday of each month at 8:00 P.M.

Women's Missionary League

4th Monday evening of each month at 8:00 P. M.



A GOOD RECIPE

Take a gill of forbearance
A pint of submission
Twelve ounces of patience
A handful of grace
Mix well with the milk of human kindness.
and serve with a radiant smile

RECIPE FOR A HOME

$\frac{1}{2}$ cup of friendship
Add a cup of thoughtfulness
Cream together with a pinch of powdered tenderness,
Very lightly beaten, in a bowl of loyalty
With a cup of faith, one of hope, and one of charity
Be sure to add a spoonful each of gaiety that sings
and also the ability to laugh at little things.
Moisten with the sudden tears of heartfelt sympathy.
Bake in a good natured pan and serve repeatedly.

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BARS

APPLE SLICE BARS

2½ cups flour
1 tblsp. sugar

1 tsp. salt
1 cup shortening

Mix like pie crust. Put 1 egg yolk into measuring cup and add milk to make ⅔ cup liquid. Add to crust. Roll out half the dough to fit large cookie sheet. Add 2 hands full of corn flakes. Slice 8 to 10 apples over the corn flakes. Mix 1 cup sugar and 1 tblsp. cinnamon, sprinkle over apples. Roll out other half of dough for top crust. Pinch edges together firmly. Beat egg white until stiff. Spread over top crust. Bake 1 hour at 350. degrees. Remove from oven and pour on glaze while hot. For glaze add water to 1 cup powdered sugar.

Mrs. Belvin Kempfert
Mrs. Hillard Latzke

CASHEW BARS

¾ cup flour
½ tsp. baking powder
1 cup brown sugar
2 eggs, beaten
½ cup cashews

in 9 x 12 pan.
Put on top and broil:
2 tblsp butter
2 tblsp. cream
½ cup brown sugar
½ cup cashews

Mix all and bake 20 minutes at 350°

Mrs. Hillard Klaustermier

CHOCOLATE CHIP BARS

1 pkg. chocolate chips
1 can sweetened condensed milk

24 graham crackers, rolled fine

Mix all together and bake 20 to 25 minutes.

Mrs. Herbert Birkholz

CHOCOLATE BROWNIES

¾ cup shortening (half butter)
1½ cups sugar
4 eggs
5 tsp. cocoa mixed with 2
tblsp. hot water

Beat well, then add:
1 cup flour
½ tsp. baking powder
2 tsp. vanilla
pinch of salt
1 cup chopped nuts

Cream shortening, sugar and eggs. Add the rest of the ingredients. Bake in a large cake pan at 375 degree oven for about 35 minutes or until well done.

Mrs. Henry Fenske

CHOCOLATE BARS

½ cup butter
1 pkg. chocolate chips

1 cup crunchy peanut butter

Melt this in double boiler. Then put about 2 rows thickness of miniature marshmallows in bottom of pan and pour mixture over. Cool and cut in bars.

Mrs. Byron Zellmann

ANGEL BARS

1 can Borden's Eagle brand milk
Mix together

1 cup cocoanut

Crush:

17 graham crackers and mix with 1 package chocolate chips. Add to first mixture and put in 8 or 9 inch pan. Bake at 300° for 25 minutes. Cut while warm.

Mrs. Helmuth Fenske

CANDY ORANGE-DATE BARS

- | | |
|---------------------|-------------------------------------|
| 1 cup brown sugar | 1 3/4 cups flour sifted with 1 tsp. |
| 3/4 cup shortening | soda and 1/4 tsp. salt |
| 2 tabbsp. milk | 1 tsp. vanilla |
| 2 eggs (not beaten) | |

Cream sugar and shortening, add milk, vanilla and eggs and mix thoroughly. Add flour and blend well. Spread half of batter in regular sized cake pan 8 x 12. Carefully spread on filling and top with rest of batter. Bake at 350° about 30 to 35 minutes.

FILLING

- | | |
|-----------------------|---------------------|
| 1/2 lb. dates, cut up | 1/2 cup white sugar |
| 2 tabbsp. flour | 3/4 cup water |

Cook till thick, add 1/2 lb. orange slices, sliced thin, and chopped nuts.
Helen Hausladen

RICE KRISPIES BARS

- | | |
|--------------------------|-----------------------|
| 1/2 cup white sugar | 1/4 cup peanut butter |
| 1/2 cup light Karo syrup | 1 cup chocolate chips |

Heat in double boiler and stir until all chips are melted. Let cool, then add:

- | | |
|----------------------|-------------------------|
| 3 cups rice krispies | 1/4 cup chopped walnuts |
|----------------------|-------------------------|

TOPPING

Melt 1 cup chocolate chips in double boiler and spread over bars. Cut while still warm.
Mrs. Henry Wroge

CHERRY COCOANUT BARS

- | | |
|--------------------------|----------------|
| 1 cup flour | 1/2 cup butter |
| 2 tabbsp. powdered sugar | |

Work as pie crust and pat in pan, leaving 1/4 cup for topping.

Mix:

- | | |
|-------------------------------------|--------------------------|
| 2 eggs, well beaten | 3/4 cup cocoanut |
| 1 cup sugar | 1/2 tsp. vanilla |
| 16 Maraschino cherries, cut in half | 1/2 cup walnuts, chopped |

Pour on top of first mixture, sprinkle with 1/4 cup topping and bake from 30 to 35 minutes at 350°.

Mrs. Lena Wroge

Mrs. Herbert Birkholz

DATE BARS

Sift together:

- | |
|---------------------------|
| 3/4 cup all-purpose flour |
| 1 tsp. baking powder |
| 1/4 tsp. salt |

Beat: 3 egg yolks. until very light in color

Add gradually: 1 cup sugar and beat thoroughly. Stir in the dry ingredients.

- | |
|-----------------------|
| 1 cup nuts, chopped |
| 1 lb. dates, cut fine |

Beat 3 egg white until stiff, fold into batter. Turn into greased and floured 14 x 10 pan. Bake at 350°, 20 to 25 minutes. Cool, cut into bars. Makes 4 dozen bars. Dredge with powdered sugar.

Mrs. Carey Hartwig

MARSHMALLOW NUT BARS (No Baking)

- | | |
|-----------------------|-------------------------------|
| 1 1/2 cup white sugar | 30 graham crackers |
| 3 squares chocolate | 1 tsp. vanilla |
| pinch of salt | 1 cup walnuts |
| 1 tabbsp. butter | 1 pkg. miniature marshmallows |
| 1 cup cream | |

Cook first five ingredients till soft ball stage, cool 10 minutes, add 1 tsp. vanilla. Pour over crushed crackers and marshmallows and nuts. Put in buttered pan, cut in bars. Watch carefully when cooking.

Mrs. Walter Schultz

NUT BARS

$\frac{1}{2}$ cup shortening

$\frac{1}{2}$ cup butter

$\frac{1}{2}$ cup brown sugar, packed

2 cups flour

Mix this together, press in 13 by 9 cake pan. Bake for 10 minutes, at 350°.

TOPPING:

1 cup brown sugar

1 tsp. vanilla

1 tsp. baking powder

2 eggs, beaten

$\frac{1}{2}$ tsp. salt

1 cup cocoanut

1 cup chopped nuts

Mix ingredients together well and put topping on the bottom which was already baked and bake at 350° for about 20 to 25 minutes.

Mrs. Walner Dietzel

RICE KRISPIES BARS

$\frac{1}{2}$ cup white sugar

$\frac{1}{2}$ cup light Karo syrup

Bring to boil, add $\frac{3}{4}$ cup chunky peanut butter. Mix until melted, mix in 3 cups rice krispies. Put in greased pan and cut in bars.

Mrs. Walter Schultz

CHOCOLATE CHIP BARS

$\frac{1}{2}$ cup brown sugar

$\frac{1}{2}$ cup butter

1 cup flour

Mix and bake for 10 minutes

beat 3 eggs

$1\frac{1}{2}$ cup brown sugar

$\frac{1}{2}$ tsp baking powder

$\frac{1}{4}$ tsp. salt

3 tablsps. flour

1 tsp. vanilla

Mix well and spread on baked bottom and sprinkle 1 pkg. chocolate chips and $\frac{1}{2}$ cup chopped nuts over the top of this mixture and bake 25 minutes at 350°.

Mrs. Byron Zellmann

SPECIAL 'K' BARS

1 c. white sugar

1 c. white syrup

Bring to a boil and stir in 1 c. peanut butter until dissolved. Pour over 5 c. of Special K cereal. Mix and press into well buttered pan. 9x13.

FROSTING:

1 pkg. butterscotch chips

1 pkg. chocolate chips

Melt over hot water and spread on bars.

Mrs. Wallace Dibb

APPLE SLICES

2 cups sifted flour

1 tsp. salt

$\frac{2}{3}$ cup shortening

1 slightly beaten egg yolk

$\frac{1}{2}$ cup milk

5 cups sliced and peeled apples

2 tablsps. flour

$1\frac{1}{2}$ cups sugar

1 tablsps. butter

1 egg white, lightly beaten

Make a crust of the first five items, pat half the dough into a $11\frac{1}{2}$ x $7\frac{1}{2}$ x $1\frac{1}{2}$ inch pan, cover with apples. Mix the 2 tablsps. flour and sugar, $\frac{1}{2}$ tsp. cinnamon and sprinkle over apples, dot with butter. Roll remaining dough to fit pan, place over apples, brush with egg whites. Bake in moderate oven 375 degrees, about 45 minutes, cool slightly; frost with confectioners sugar icing.

Mrs. Earl Dibb

SALTED PEANUT BARS

- | | |
|--------------------------------|------------------------|
| 1 cup shortening (half butter) | ½ cup granulated sugar |
| 2 egg yolks | pinch of salt |
| ½ cup brown sugar | |

Cream this all together. then add:

- | | |
|------------------|-------------------|
| 1 tabsp. water | 2 cups flour |
| 1 tabsp. vanilla | 1 scant tsp. soda |

Beat well and pat into a shallow baking dish to about ½ inch thickness. Sprinkle with:

- | | |
|----------------------|-----------------------|
| 1 cup salted peanuts | 1 cup chocolate chips |
|----------------------|-----------------------|

Beat the egg whites until stiff, then add:

- ¾ cup brown sugar and spread
on top

Bake in 325° oven until done. Increase heat to 350° if you like it browner. You may also add cut up cherries to the topping, if desired.

Mrs. Henry Fenske

Mrs. Martin Birkholz Mrs. Herman Fenske

CHOCOLATE CHIP BARS

- | | |
|-------------------|-------------|
| ½ cup brown sugar | 1 cup flour |
| ½ cup butter | |

Mix the above until crumbly and pat in ungreased pan. Bake 10 minutes at 350°.

- | | |
|----------------------|---------------------|
| 2 eggs beaten | ½ tsp. vanilla |
| 1 tsp. baking powder | 2 tabsp. flour |
| 1 cup brown sugar | ½ cup nuts, chopped |
| ½ tsp. salt | |

Mix this and pour onto the baked crust, then sprinkle one 6 oz. pkg. chocolate chips over the top. Bake another 25 minutes.

Mrs. Wesley Lampher, Lydia Schmalz

NUT FUDGIES

- | | |
|-----------------------------|---------------------------|
| 2 sq. unsweetened chocolate | ½ cup sifted flour |
| ½ cup shortening | ¼ tsp. salt |
| 1 cup granulated sugar | 1 tsp. vanilla |
| 2 eggs, beaten | ½ cup finely chopped nuts |

Melt chocolate with shortening in double boiler. Remove from heat; thoroughly stir in sugar, eggs, then flour, salt, vanilla. Pour into 2 greased 8 x 8 x 2 inch pans. Top with nuts. Bake 12 minutes. Temp. 400°. Makes 2½ doz. 2 inch thin squares.

Lydia Schmalz

TRIPLE TREATS

- | | |
|-----------------------|---------------------|
| 1 c. shortening | 2½ c. sifted flour |
| 1 c. brown sugar | 1 tsp. salt |
| ¾ c. granulated sugar | 1 tsp. soda |
| 2 eggs | 1 c. chocolate bits |
| 1 tsp. vanilla | 1 c. cut up dates |
| 1 tsp. instant coffee | 1 c. chopped nuts |
| 2 T. hot water | |

Cream shortening, sugar, eggs, vanilla and coffee dissolved in hot water. Add sifted dry ingredients. Stir in chocolate bits, dates and nuts. Drop by tsp. onto greased baking sheet. Bake at 350 for 15 min. Makes 5 to 6 dozen cookies.

Mrs. Herbert Birkholz

O'HENRY BARS

4 c. oatmeal
1 c. brown sugar

Mix well. Add:
 $\frac{2}{3}$ c. melted butter
 $\frac{1}{2}$ c. Karo syrup
3 tsp. vanilla

Mix well and pat in pan. Bake 12 minutes in 375° oven. Cool. Melt 6 oz. chip chocolate and $\frac{2}{3}$ cup chunk peanut butter and spread this over the cooled crust.

Mrs. Gustave Zuehl
Mrs. Elsie Gilster Mrs. Harold Karels

APPLE SAUCE BARS

1 cup sugar
 $\frac{3}{4}$ cup shortening
1 beaten egg
2 cups unsweetened
applesauce
2 cups sifted flour

2 tsp. soda
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. cinnamon
1 cup raisins or chopped dates
1 tsp. vanilla
1 cup nuts

Add the raisins or dates to the applesauce and let stand while you mix the other ingredients. Bake 350° for 25 to 30 minutes.

TOPPING: Boil 2 minutes.

1 cup brown sugar
 $\frac{1}{4}$ cup water
1 tblsp butter

Add 1 cup powdered sugar.

Mrs. Emil Ernst

BIG WALCONUTS

1 c. butter
2 c. sugar
4 eggs
 $1\frac{1}{2}$ c. flour
 $\frac{1}{2}$ tsp. baking powder

$\frac{1}{4}$ c. cocoa
pinch salt
1 c. walnut meats
1 tsp. vanilla

Cream butter and sugar. Add well beaten eggs. Sift dry ingredients and blend all together. Spread in a greased pan. Bake in a 400° oven for 15-20 minutes.

LaVonne Lempher

PEANUT BRITTLE BARS

$\frac{1}{2}$ cup butter
 $\frac{1}{4}$ cup white sugar
1 cup sifted flour

1 cup crushed peanut brittle
candy

Mix well, pat evenly into baking pan 9 x 9 x 2 inches. Bake at 350° for 10 minutes. Take out, spread with topping.

TOPPING:

$\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. baking powder
1 egg
1 cup sugar

$\frac{1}{2}$ cup sifted flour
2 tabsp. milk
1 tsp. vanilla
1 cup flake coconut

Sprinkle salt and baking powder over egg, beat until frothy. Add sugar, beating well. Stir in remainder of ingredients. Spread topping on smoothly. Return pan to oven. Bake 25 minutes at 350°. Cool, cut in bars.

Mrs. Harold Lempher

DATE AND CHOCOLATE CHIP BARS

1 c. boiling water

1 c. dates

1 tsp. soda

Cut dates and pour water over them with soda and let cool.

2 eggs

1 T. cocoa

1 c. shortening (half butter)

1 (6 oz.) pkg. chocolate chips

1 c. sugar

½ c. nuts

1¾ c. flour

Cream sugar, shortening and eggs, add flour and cocoa. Mix well and add date mixture and ½ pkg. of chips and nuts. Pour into greased pan. Pour remaining chips and nuts on top and bake for 40 minutes in a 350 degree oven.

Mrs. Vernon Wroge

CARAMEL CHEWS

36 vanilla caramels

1 c. flaked or shredded coconut

3 T. light cream

nut

1 c. corn flakes

1 c. chopped pecans

1 c. rice cereal

Place caramels and cream in top of double boiler over simmering water. Heat till caramels melt, stirring occasionally. Toss together cereals, coconut and nuts. Pour caramel mixture over this. With buttered mixing spoon mix thoroughly. Drop from tsp. onto waxed paper.

CHERRY BARS

Mrs. Carl Gilster

½ c. butter

1 c. sifted all-purpose flour

2 T. powdered sugar

Cream butter and sugar until light and fluffy. Mix in flour. Pat in greased 8 in. square pan. Bake at 375° for 10 minutes. Save ¼ for top

CHERRY TOPPING:

2 eggs beaten

½ c. flaked coconut

1 c. sugar

½ c. maraschino cherries,
chopped

¼ c. sifted flour

½ c. chopped pecans

½ t. baking powder

½ t. salt

Combine eggs and sugar and beat well. Add sifted dry ingredients. Fold in coconut, cherries and nuts. Spread over baked layer. Bake 25 minutes. Cool and cut.

Mrs. Edwin Seefeldt Mrs. Oscar Rolf

Mrs. Glennard Prehn Mrs. Herbert Krienke

CHOCOLATE REFRESHERS

Sift together:

1¼ c. all purpose flour

¾ t. soda

½ t. salt

Combine in large saucepan:

1¼ c. cut dates (8 oz. pkg.)

¾ c. packed brown sugar

¼ c. water

½ c. butter

Cook over low heat, stirring constantly, until dates soften. Remove from heat. Stir in 1 cup chocolate chips. Add 2 unbeaten eggs. Mix well. Add dry ingredients alternately with ½ c. orange juice and ½ c. milk. Blend thoroughly.

Stir in 1 cup chopped nuts. Spread butter in well-greased 15 x 10 in. jelly roll pan. Bake at 350° for 25 to 30 minutes. Cool and frost with Orange Glaze. Combine:

1½ c. sifted powdered sugar

1 to 2 T. grated orange rind

2 T. soft butter

2 to 3 T. cream

Blend until it is of spreading consistency.

Mrs. Ed. Mlynar

BLACK'n WHITE BROWNIES

Light Layer

- | | |
|--------------------------------|--------------------------------|
| $\frac{3}{4}$ c. flour | 1 c. quick cooking rolled oats |
| $\frac{1}{4}$ t. baking powder | 1 c. coconut |
| $\frac{1}{4}$ t. salt | $\frac{2}{3}$ c. melted butter |
| $\frac{1}{2}$ c. sugar | 2 T. cream |

Sift together flour, baking powder, salt and sugar. Combine with rolled oats and coconut. Stir in combined butter and cream. Pat mixture in greased 9 x 13 in. baking pan. Bake in moderate oven 350° for 10 minutes. Spread with dark layer.

Dark Layer

- | | |
|--------------------------------|---------------------------------|
| $\frac{3}{4}$ c. flour | 1 c. brown sugar, firmly packed |
| $\frac{1}{2}$ t. baking powder | 2 eggs beaten |
| $\frac{1}{4}$ t. salt | 1 t. vanilla |
| 2 sqs. unsweetened chocolate | 1 c. chopped nuts |
| 2 T. cream | |
| $\frac{1}{3}$ c. butter | |

Sift flour, baking powder and salt. Melt chocolate and butter. Cool slightly. Add sugar, beaten eggs, cream and vanilla. Beat until smooth. Stir sifted dry ingredients into chocolate mixture and add nuts. Spread batter over baked layer. Reduce heat to 325° and bake 25 to 30 minutes longer. Cool and cut into 30 bars.

Mrs. John Strei

TOFFEE BARS

- | | |
|------------------|---------------|
| 1 c. butter | pinch of salt |
| 1 c. brown sugar | 2 c. flour |
| 1 egg yolk | 1 t. vanilla |

Mix and spread on cookie sheet. Bake at 350° for 15 to 20 minutes. Melt sweet chocolate (5 Hershey bars) or 1 pkg. chocolate chips and spread on while still warm. Sprinkle ground nuts on top and cut in squares.

Mrs. Walter Klaustermeier

MALTED MOCHA DREAM BARS

- | | |
|------------------------------|--------------------------------|
| $\frac{3}{4}$ c. butter | $1\frac{3}{4}$ c. sifted flour |
| $\frac{2}{3}$ c. brown sugar | |

Mix together and put into ungreased 9 x 13 in. pan. Bake 10 mins. at 350°.

Second Layer:

- | | |
|---------------------------|---|
| 3 eggs beaten until foamy | $\frac{3}{4}$ c. choc. malted milk powder |
| $\frac{1}{2}$ c. sugar | 2 t. vanilla |
| $\frac{1}{4}$ c. flour | 1 c. coconut, flaked |
| 1 t. baking powder | 1 c. pecans or walnuts |
| $\frac{1}{4}$ t. salt | |

Spread on first layer. Bake 25 to 30 mins. at 350°. Frost when cool.

Frosting:

- | | |
|-----------------------------------|----------------------------------|
| 3 T. chocolate malted milk powder | 2 T. butter melted |
| $\frac{1}{2}$ t. cocoa | 1 t. vanilla |
| 3 T. boiling water | $1\frac{1}{2}$ c. powdered sugar |

Beat until smooth. Thin with a few drops of water if necessary.

Mrs. August Kruschke

UNBAKED BARS

- | | |
|-----------------------------------|--------------------|
| $\frac{1}{2}$ c. granulated sugar | 1 c. peanut butter |
| $\frac{1}{2}$ c. white corn syrup | |

Mix and heat in double boiler until melted. Add 3 cups corn flakes. Put in 9 x 13 in. pan. Melt 1 c. chocolate chips and spread on top.

Mrs. Martin Birkholz

PINEAPPLE BARS

Mix together thoroughly:

$\frac{1}{2}$ c. butter

$\frac{1}{2}$ c. brown sugar

1 c. sifted flour

Press and flatten with hand to cover bottom of pan. Bake 10 mins. at 350° or until a light brown. Cool.

Second Layer:

2 eggs, well beaten

2 T. flour

1 c. brown sugar

1 t. vanilla

$\frac{1}{2}$ t. salt

add a few walnuts

Mix together, spread over top of baked crust. Return to oven and bake 20 mins. at 350°. Remove from oven. Cool and add filling on top.

Filling:

2 T. butter

1 c. milk

$\frac{1}{2}$ c. white sugar

1 small can crushed pineapple,

2 eggs, well beaten

drained

2 T. cornstarch

Cook over low heat, stirring constantly, until thickened (about 10 mins.). Cool and spread. Sprinkle nuts on top. Cut into bars.

Mrs. Ray Dietel

Mrs. Victor Klaustermeier

Mrs. Byron Zellmann

CASEY JONES BARS

1 c. brown sugar

1 tsp. baking powder

1 egg

$\frac{1}{2}$ t. salt

$\frac{1}{4}$ c. butter

1 c. coconut

$\frac{1}{2}$ c. flour

$\frac{1}{2}$ c. nuts

Cream sugar and butter, add egg and dry ingredients. Mix well and add coconut and nuts. Bake in a 9 x 9 in. pan at 325° for 25 mins. Let cool and top with the following frosting.

3 T. butter

2 T. milk

$\frac{1}{4}$ c. brown sugar

1 c. powdered sugar

Boil butter and sugar; add milk and bring just to a boil. Cool and add powdered sugar.

Mrs. Glennard Prehn

TUTTI FRUITI BARS

2 eggs

$\frac{3}{4}$ c. cut-up candied fruit

1 c. sifted confectioners sugar

6 candy orange slices, cut up

3 T. melted shortening

$\frac{3}{4}$ c. sifted flour

1 cup cut-up dates

$1\frac{1}{2}$ t. baking powder

1 c. cut-up nuts

1 t. salt

Spread in well greased square pan, 8 x 8 x 2 in. Bake 30 to 35 mins. in a slow oven, 325°. Cut into squares while warm. Cool. Roll in powdered sugar.

Mrs. Earl Dibb

CHOCOLATE CHIP BARS

1 c. shortening

1 t. soda

$\frac{1}{2}$ c. white syrup

$\frac{1}{8}$ t. salt

$\frac{1}{2}$ c. brown sugar

1 pkg. choc. bits

3 egg yolks

3 egg whites

1 T. water (cold)

1 c. brown sugar

1 T. vanilla

1 c. ground salted peanuts

2 c. flour

Cream shortening. Add sugar gradually. Beat until fluffy. Blend in egg yolks. Mix in water and vanilla. Add dry ingredients. Spread dough on greased cookie sheet. Sprinkle with choc. chips. Beat egg whites stiff. Mix with one cup of brown sugar. Spread over choc. chips and top with salted peanuts. Bake at 350° for 20 to 30 mins. Cool and cut into bars.

Mrs. John Stapel

CORNFLAKES DREAM BARS

$\frac{1}{4}$ c. butter
 $\frac{1}{2}$ c. brown sugar

1 c. flour

Mix and press in a greased pan. Bake at 350° for 10 mins.

Topping:

1 c. brown sugar
 2 eggs beaten
 1 t. vanilla
 $\frac{1}{4}$ t. salt

1 c. coconut
 1 c. crushed cornflakes
 $\frac{1}{2}$ c. chopped nuts

Mix and spread on top. Bake until light brown at 350°.

Mrs. Otto Jenneke

CHOCOLATE CRUMBLE BARS

Sift together
 1 t. cream of tartar
 $1\frac{1}{2}$ c. sifted flour

$\frac{1}{2}$ t. soda
 $\frac{1}{2}$ t. salt

Put in a large bowl and add:

$\frac{1}{2}$ c. brown sugar
 $\frac{1}{2}$ c. butter

1 unbeaten egg
 $\frac{1}{2}$ t. vanilla

Mix until crumbly. Pat $\frac{3}{4}$ in 8 x 8 in. greased pan. Put on the chocolate mixture and then the other $\frac{1}{4}$ of crumb mixture.

Chocolate mixture:

Melt together
 $1\frac{1}{2}$ squares chocolate
 3 T. butter
 3 T. cream

$\frac{3}{4}$ t. vanilla
 $\frac{3}{4}$ c. nuts
 blend in a scant $1\frac{1}{2}$ c. powdered sugar

Work fast as the choc. gets thick fast. May add more cream if it gets too thick. Bake 25 to 30 mins. at 350°.

Mrs. Earl Machemehl

CARAMEL COCONUT MACAROON BARS

Mix:

1 c. flour
 $\frac{1}{4}$ c. powdered sugar

$\frac{1}{2}$ c. butter

Put in 9 x 12 pan and bake at 350 for 10 minutes. Heat 30 caramels and $\frac{1}{4}$ cup cream until melted in top of double boiler. Put on top of crust. Top with 1 pkg. Betty Crocker Coconut Macaroon Mix and bake until brown. Mix the macaroon mix according to instructions on pkg.

Mrs. Wilmer Dammann

CHOCOLATE TOP OATMEAL BARS

1 c. butter or margarine
 $\frac{1}{2}$ c. brown sugar
 $\frac{1}{2}$ c. granulated sugar

2 egg yolks
 1 c. sifted flour
 1 c. rolled oats

Cream butter and sugars thoroughly. Beat in egg yolks, add flour and oatmeal and mix well. Spread in greased and floured 13 x 9 in. pan and bake for 20 mins. at 350°. Cool for 10 mins.

Topping:

Melt 6 oz. chocolate bars or bits and 2 T. butter. Spread over baked bars. Sprinkle with $\frac{1}{2}$ c. chopped nuts.

Mrs. Hartwig Schlueter

BROWNIES

1 c. white sugar
 1 c. brown sugar
 $\frac{3}{4}$ c. shortening
 $\frac{1}{2}$ c. milk
 3 eggs
 5 level T. cocoa

$1\frac{3}{4}$ c. flour
 $\frac{1}{2}$ t. baking powder
 pinch salt
 1 t. vanilla
 $\frac{1}{2}$ c. nut meats

Mix first five ingredients together. Add dry ingredients. Bake at 350°.

Mrs. Roy Landin

CHOCOLATE FUDGE SQUARES

- | | |
|------------------------|--------------------|
| ¾ c. pastry flour | 1 c. sugar |
| 1 t. baking powder | 3 eggs well beaten |
| ½ t. salt | 1 t. vanilla |
| ½ c. shortening | ½ c. nuts, chopped |
| 2 squares choc. melted | |

Sift flour, add baking powder, salt and sift three times. Add shortening to melted chocolate. Combine eggs, sugar, and chocolate mixture, beating thoroughly. Add flour, vanilla and nuts. Bake 30 mins. at 275°.

Frosting for Fudge Squares:

- | | |
|-----------------|----------------|
| 1 c. sugar | 1 egg |
| 3 T. milk | 1 square choc. |
| 1 lg. T. butter | |

Cook on low heat until it boils. Stir until it is cool or thick enough to spread. Mrs. Herman Gennrich

PINEAPPLE BROWNIES

- | | |
|--------------------|---------------|
| Sift together: | ½ t. salt |
| 1½ c. flour | ½ t. cinnamon |
| 1 t. baking powder | |

Cream: ¾ c. butter. Add gradually 1½ c. sugar creaming well. Add:

- | | |
|-----------------|--------------|
| 3 unbeaten eggs | 1 t. vanilla |
|-----------------|--------------|

Blend in the dry ingredients. Put 1 cup of the batter in second bowl. Stir in 1 c. crushed pineapple drained. Add to the remaining batter:

- | | |
|------------------------------------|----------------------------|
| 2 sq. unsweetened chocolate melted | ½ c. nuts coarsely chopped |
|------------------------------------|----------------------------|

Spread chocolate batter, about 1½ cups, in a well greased 12 x 8 x 2 in. pan. Cover with pineapple batter. Spoon remaining chocolate batter over pineapple batter and spread to cover. Bake in moderate oven 375° for 40 to 45 mins. Frost with your favorite chocolate frosting.

Mrs. Dennis Ide

YUM YUM SQUARES

- | | |
|--------------------------|---------------------|
| 1 lb. marshmallows | 1 t. vanilla |
| 3 T. butter | 1½ c. Rice Krispies |
| 1 6-oz. pkg. choc. chips | 1 c. nuts |
| ½ t. salt | |

Melt marshmallows, choc. chips and butter in double boiler. Add salt and vanilla. Blend and pour over cereal and nuts in large bowl, mixing quickly. Spread in buttered 9 in. pan. Chill and cut in squares.

Mrs. Ivar Lemmage

MARSHMALLOW FUDGE BARS

- | | |
|------------------------------|---------------------------|
| 2 sqs chocolate | 1 c. milk |
| 2 c. sugar | ¾ t. salt |
| 1 T. butter | 24 marshmallows, cut fine |
| 1 t vanilla | 1 c. walnuts |
| 3 cups graham cracker crumbs | |

Heat milk and choc over low heat until choc. is melted. Add sugar and salt. Stir until dissolved. Then cook until it reaches a soft-ball stage. Remove from heat and add butter. Cool slightly. Add marshmallows and vanilla, stir until marshmallows are melted. Add cracker crumbs and nut meats. Mix well, then press into well-greased shallow pan. Chill from 8 to 10 hours. Cut into squares.

Mrs. Vernon Briesemeister

GRAHAM CRACKER MARSHMALLOW BARS

Mix in bowl:

- 15 crushed graham crackers
- $\frac{1}{2}$ c. chopped nuts
- $2\frac{1}{2}$ c. small marshmallows
- $\frac{1}{2}$ c. coconut

Mix in saucepan:

- 1 c. sugar
- 2 eggs
- $\frac{2}{3}$ c. butter

Heat until butter is melted. Add vanilla and cool and pour over first mixture. Stir and put in pan. Put in refrigerator.

Mrs. John Strei
Mrs. Martin Birkholz

CHOCOLATE BARS

$\frac{1}{2}$ c. butter

6 T. cocoa

Blend and heat in double boiler until thick.

20 graham crackers crushed

1 c. coconut

$\frac{1}{2}$ c. sugar

1 egg beaten

$\frac{1}{2}$ c. nuts

1 t. vanilla

Add to first part and blend. Spread in 8 x 8 in. pan. Chill. Take $\frac{1}{2}$ c. butter 1 c. powdered sugar, $1\frac{1}{2}$ T milk. Beat. Spread over bars. Then take 6 small Hershey bars and lay on top of frosting and melt in oven. Spread out with knife. Cut while warm.

Mrs. Chas. Kohls

MARSHMALLOW FLAKE BARS

Brown $\frac{1}{2}$ c. cut up almonds and 1 c. coconut. Melt $\frac{1}{3}$ c. butter and 8 oz. pkg. marshmallows. Add coconut and almonds and 4 cups corn flakes. Press into buttered cake pan 8 x 8 x 2 inches. Melt 1 c. choc. chips and spread on top.

Mrs. Martin Birkholz

BUTTERSCOTCH BROWNIES

$\frac{1}{4}$ c. shortening

1 c. light brown sugar, packed

1 egg

$\frac{3}{4}$ c. flour

1 t. baking powder

$\frac{1}{2}$ t. salt

$\frac{1}{2}$ t. vanilla

$\frac{1}{2}$ c. broken nutmeats

Heat oven to 350°. Melt shortening. Remove from heat and blend in sugar. Cool. Stir in egg, then sifted dry ingredients. Add vanilla and nuts. Spread in greased 8 in. square pan. Bake 25 mins. Do not over-bake. Makes 16 2 in. squares.

Mrs. Herbert Briesemeister

PEANUT BARS

4 egg yolks

4 T. cold water

Beat, then add:

1 c. flour

1 T. cornstarch

1 c. sugar

$1\frac{1}{2}$ t. baking powder

Then fold in 4 egg whites with a little salt. (Stiffly beaten) Bake at 350 degrees for $\frac{1}{2}$ hour in 2 ungreased loaf pans. Turn upside down when baked. When cool cut in desired pieces, frost with a thin powdered sugar frosting. Then turn in peanuts that have been put through a food chopper.

Mrs. Arwald Parpart

Mrs. Alex Kuenzel

NO-BAKE BARS

2 c. sugar

$\frac{1}{2}$ c. milk

$\frac{1}{2}$ c. shortening

2 sqs. chocolate

Combine in a sauce pan. Boil hard for 1 minute after it has come to a boil. Remove from heat and add $\frac{1}{2}$ c. cruchy peanut butter, $2\frac{1}{2}$ c. quick oatmeal, 1 t. vanilla. Pat into a large pan. Cut when cool.

Mrs Harold Klaustermeier

BLONDE BROWNIES

- | | |
|---------------------------------|------------------------|
| 3 eggs | $\frac{1}{2}$ t. salt |
| 2 $\frac{1}{2}$ c. brown sugar | 1 c. chopped nuts |
| 1 t. vanilla | 1 pkg. chocolate chips |
| 1 $\frac{1}{2}$ c. sifted flour | |

Beat eggs well. Add sugar gradually, beating until well mixed. Add vanilla. Sift flour and salt together and stir into egg mixture. Add nuts. Pour into well greased 9 x 12 x 2 in. pan. Sprinkle the chips over the batter. Bake 30 mins. Mrs. Otto Bahr

SOUTHERN PECAN BARS

- | | |
|--------------------------------|---|
| Sift together: | Blend together: |
| 1 c. all-purpose flour | $\frac{1}{4}$ c. butter |
| $\frac{1}{4}$ t. baking powder | $\frac{1}{3}$ c. brown sugar, creaming well |

Add the dry ingredients and mix until it resembles a coarse meal. Stir in: $\frac{1}{4}$ c. pecans, chopped fine. Mix well. Pat into the bottom of a well greased 12 x 8 x 2 in. pan. Bake 10 mins. at 350°.

Pecan Topping:

- | | |
|------------------------------|-----------------------|
| Beat 2 eggs until foamy | 2 T. flour |
| Add: | $\frac{1}{2}$ t. salt |
| $\frac{3}{4}$ c. dark syrup | 1 t. vanilla |
| $\frac{1}{4}$ c. brown sugar | |

Mix well. Pour over baked crust. Sprinkle with $\frac{3}{4}$ c. chopped pecans. Bake 25 to 30 mins. at 350°. Mrs. Willard Parpart

FRUIT BARS

- | | |
|-----------------------------------|-----------------------------------|
| 1 pkg. chocolate chips | $\frac{1}{2}$ c. walnuts, chopped |
| 1 lb. dates | 1 can Eagle Brand condensed milk |
| $\frac{1}{2}$ c. candied cherries | 1 t. vanilla |
| 1 c. coconut | |

Mix and put in greased pan. Bake $\frac{1}{2}$ hr. at 350° Mrs. Robert Lorence

PINEAPPLE DREAM BARS

- | | |
|-------------------------|------------------------------|
| $\frac{1}{2}$ c. butter | $\frac{1}{2}$ c. brown sugar |
| 1 c. flour | |

Mix together like pie crust and pat in bottom of pan. Bake this 10 mins. at 350°.

- | | |
|----------------------------------|--------------------------------|
| Mix together: | 1 c. brown sugar |
| 2 eggs well beaten | $\frac{1}{2}$ c. nuts |
| $\frac{1}{4}$ tsp. baking powder | $\frac{1}{2}$ c. fine coconut, |
| 2 T. flour | $\frac{1}{2}$ t. vanilla |
| $\frac{1}{4}$ t. salt | |

Put this on top of other mixture. Bake 20 mins. at 350°. Then cool.

Pineapple Filling:

- | | |
|-------------|------------------------|
| 1 c. cream | 2 eggs |
| 2 T. butter | 2 T. cornstarch |
| 1 c. sugar | 1 c. crushed pineapple |

Cook this until thick. Let cool before putting it on the dream bars. Put on walnuts and cut-up cherries. Mrs. Carl Lemmerman

CHOCOLATE DELIGHTS (Unbaked)

- | | |
|--------------------------------|-----------------------|
| 1 lb. sweet milk chocolate | 1 c. chopped dates |
| 2 1 oz. sqs. unsweetened choc. | $\frac{1}{4}$ t. salt |
| 1 c. chopped pecan meats | 5 c. cornflakes |

Melt both chocolates over hot water. Combine nut meats, dates, salt, and corn flakes. Add to chocolate and stir carefully until well mixed. Drop from teaspoon onto waxed paper. Chill until firm, about 1 hour. Makes $3\frac{1}{2}$ doz. cookies. Walnuts and raisins may be substituted in this recipe. Mrs. Ortwin Schmidt, Mrs. Hartwig Schlueter

PEACHADILLIES

- | | |
|--|---------------------------------|
| 1 pkg. Pillsbury Fluffy White frosting mix | 1 c. peach or apricot preserves |
| 1 c. flour | $\frac{1}{4}$ t. cinnamon |
| $\frac{1}{3}$ c. cooking oil | 1 c. finely chopped nuts |

Prepare frosting mix as on package—to half of frosting add flour and oil. Pat in bottom of greased 9x13 pan. Bake 350 for 10 min. Spread with preserves, fold cinnamon and nuts into remaining frosting, spread over preserves. Bake 25 minutes or longer. Cool. Makes 36 bars. Mrs. Earl Dibb

CHOCOLATE CHIP DREAM BARS

- | | |
|------------------------------|--------------------------------|
| $\frac{1}{3}$ c butter | 1 tsp. vanilla |
| $\frac{1}{2}$ c. brown sugar | 2 T. flour |
| 1 c. flour | $\frac{1}{2}$ t. baking powder |
| 2 eggs beaten | $\frac{1}{4}$ t. salt |
| 1 c brown sugar | 1 pkg. choc. chips |

Cream sugar and butter and mix in flour until like fine meal. Press into 9 x 12 in. pan. Bake 8 mins. in moderate oven, 350°. Remove from oven and spread with the following: Mix eggs, brown sugar and vanilla. Sift in the dry ingredients. Add choc. chips. Spread on top and bake 15 more minutes. Cool and top with this frosting:

- | | |
|----------------------------------|----------------------------------|
| 1 $\frac{1}{3}$ T. melted butter | 2 $\frac{1}{3}$ T. boiling water |
| 1 $\frac{1}{2}$ T. cocoa | 1 c. powdered sugar |

Mix together and heat, butter, cocoa and water in a sauce pan. Add sugar and beat well. Makes 48 squares. Mrs. Clifford Gueningsman

MOLASSES TAFFY SQUARES

Combine in a saucepan and cook over low heat for 2 mins.

- | | |
|-----------------------------|---|
| $\frac{1}{2}$ c. shortening | $\frac{1}{2}$ t. soda |
| $\frac{1}{4}$ c. molasses | $\frac{3}{4}$ c. brown sugar and stir until sugar dissolves |

Add:

Beat 2 eggs and add to the above mixture. Add 1 c. flour, $\frac{1}{2}$ t. salt and 1 c. nuts. Bake at 350° for about 30 mins.

Mrs. Harold Klaustermeier

MOUND BARS

24 Graham Crackers
½ c. butter

¼ c. sugar

Crush graham crackers. Mix with butter and sugar. Press in 9x13 pan and bake at 350 for 10 minutes. Spread one can coconut on crust. Pour one large can Eagle Brand Condensed Milk over this. Bake at 350 for 10-15 minutes or until golden brown. Frost with one large melted Almond Hershey bar. Pour melted chocolate over warm mixture, it spreads easier.

Mrs. Martin Birkholz

HELLO DOLLY BARS

¼ lb. butter
1 c. graham cracker crumbs
1 c. flaked coconut
1 c. semi-sweet chocolate
pieces

1 c. chopped nuts
1 can (15 oz.) sweetened condensed milk
1 c. butterscotch chips

Melt butter in a 9x13 inch pan. Sprinkle in a layer each of graham cracker crumbs, coconut, chocolate pieces and nuts. Pour condensed milk over nuts. No mixing is necessary. Bake at 350 for 35 minutes.

Mrs. Martin Birkholz

Mrs. Earl Dibb

NUT GOODIE BARS

1 large pkg. chocolate chips
¾ c. peanut butter

1 large pkg. butterscotch
chips

Melt all in double boiler and pour over 1 pkg. miniature marshmallows. Add 1 pkg. (13 oz.) salted peanuts. Pat in 9x13 pan, chill and cut.

Mrs. Hartwig Schlueter

Mrs. Wilmer Dammann

CHOCOLATE SYRUP BROWNIES

4 eggs
½ c. butter
1 c. sugar

1 lb. can Hersheys chocolate
syrup
1 c. flour
½ c. chopped nuts (if desired)

Beat eggs, add sugar and butter and cream well. Add syrup, flour and nuts. Put in 10x13 jelly roll pan and bake at 325 for 20-25 minutes.

FROSTING

Boil for 1 minute
1½ c. sugar

6 T. butter
6 T. milk

Remove from heat and add ½ cup chocolate bits, cool and spread on bars.

Mrs. George Emich

TAFFY MINUETS

1 c. butter
1 c. brown sugar

1 c. chopped pecans
30 graham crackers

Line ungreased cookie sheet with graham cracker squares to cover bottom. Combine butter and brown sugar, cook over low heat for 2 minutes, remove from heat, add nuts. Spread on crackers. Bake 350 degrees for 18 min.

Mrs. Lydia Schmalz

OLD-FASHIONED RAISIN BARS

1 c. raisins	1 t. soda
1 c. water	1 t. cinnamon
½ c. salad oil	1 t. nutmeg
1 c. sugar	1 t. allspice
1 egg—beaten	½ t. cloves
1¾ c. sifted flour	½ c. nuts
¼ t. salt	

Combine raisins and water - bring to boil. Remove from heat and stir in salad oil and cool to lukewarm. Stir in sugar and egg. Sift dry ingredients and beat into raisin mixture. Stir in nuts. Pour in greased pan. Bake at 375 degrees. 9x13 pan. Time: 20 minutes. Frost with powdered sugar frosting to which a teaspoon of dry instant coffee has been added or cut into narrow bars and roll in powdered sugar.

Mrs. Lewis Bettcher

NO BAKE GRAHAM CRACKER BARS

Cook for 5 minutes:

½ c. butter	1 c. graham cracker crumbs
⅓ c. milk	1 c. shredded coconut
1 c. brown sugar	

Cool.

Line a 9x13 pan with whole graham crackers and put filling on these. Then cover with another layer of whole graham crackers. Frost with chocolate chips melted with a little butter, or just chocolate frosting, or brown a little butter and use just powdered sugar frosting.

Mrs. Otto Bahr

MARBLED FUDGE BROWNIES

Combine in sauce pan. Melt:

½ c. butter	½ c. chocolate chips
-------------	----------------------

Add:

⅓ c. sugar	1 egg
⅓ c. brown sugar	¾ c. flour
1 t. vanilla	½ t. baking powder
1 egg yolk	½ t. salt

Combine in bowl. Beat: 1 egg white into soft mounds.

Gradually add:

½ c. sugar—beating well	½ c. chocolate chips
½ c. coconut	½ t. vanilla

First spread ½ of chocolate mixture in a greased 9 x 9 pan. Put egg white mixture over the chocolate but for best results keep it from the side of the pan. Spread chocolate over the top drawing a knife through the batter to marble both mixtures. Bake for 30 - 35 minutes at 350 degrees.

Mrs. Carl Klaustermeier

HEAVENLY BARS

1st Part:

2 c. raisins	1 T. flour
½ c. brown sugar	1 tsp. vanilla
1½ c. water	

Cut raisins, add brown sugar, flour and water. Cook until thick. Add vanilla.

2nd Part:

1 c. flour	1 c. brown sugar
1 tsp. baking powder	¾ c. shortning
2 c. rolled oats	

Mix this until crumbly. Then spread in pan and press down. Put in first part and bake about twenty minutes in moderate oven. Save about ¾ cup of part 2 to put on top of bars before you bake them.

Mrs. Martin Birkholz

COCOA COCONUT BROWNIES

½ c. butter	1½ c. flour
4 eggs	½ c. cocoa
2 c. sugar	¼ tsp. salt
2 tsp. vanilla	1 c. shredded coconut

Beat eggs; and add sugar and vanilla and melted butter. Sift together and add flour, cocoa, and salt. Stir in coconut. Turn into greased 13x9 pan. Bake 25 min. at 350.

Mrs. Harold Lempher

OATMEAL CARMELITAS

1 c. flour	½ t. soda
1 c. quick cooking oatmeal	½ t. salt
¾ c. firmly packed brown sugar	¾ c. softened butter

Put half of mixture in 9x9 pan. Bake at 350 for 10 minutes. Remove from oven. Sprinkle with:

1 c. chocolate chips	¾ c. carmel ice cream topping combined with 3 T. flour
½ c. chopped pecans	

Sprinkle with remaining crumb mixture and bake 15-20 minutes longer. Chill 1-2 hours.

Mrs. Earl Dibb

BEVERAGES

RHUBARB WINE

- | | |
|--------------------------|-------------------|
| 1 gallon rhubarb, cut up | 3 to 4 lbs. sugar |
| 1 gallon boiling water | 1 lemon |

Wipe rhubarb with damp cloth and cut into small pieces without peeling. Measure and place in large earthen jar. Pour boiling water over, add sugar and lemon, sliced. Cover until fermentation ceases. Be sure to stir every day. Strain and add 1 cup brandy for each gallon liquid and bottle.

Mrs. Mark Krueger

PUNCH (Serves 125)

- 4 pkgs. cherry Kool-Aid
Add amount of water called for on Kool-Aid pkgs.
- | | |
|--|---|
| 6 cups sugar | 2 large cans pineapple juice |
| 2 big cans Hawaiian punch or
small frozen ones and add
water to them | 1 cup frozen lemon juice or a
bottle of real lemon |

Mix and add 2 qts. ginger ale just before serving and also add ice cubes. Mix in a large container (4 or 5 gallon jar.)

Mrs. Walter Schultz

CRANBERRY COCKTAIL

- | | |
|--------------------|--------------------|
| 2 cups cranberries | juice of 2 oranges |
| 3 cups water | juice of 2 lemons |
| 2 cups sugar | gingerale |

Wash cranberries, add water and cook until tender. Strain and add sugar and heat until sugar is thoroughly dissolved. Cool, add strained orange and lemon juice. When ready to serve, dilute half and half with gingerale.

Mrs. Arvid Olson

TOM AND JERRYS

- | | |
|-------------------------------------|------------------------|
| 6 egg whites (beat stiff) | 5 tsp. powdered sugar |
| Add: | 2 tsp. vanilla |
| 2 cups granulated sugar | ½ tsp. cream of tartar |
| 6 yolks—beaten thick—lemon
color | |

Put in cups about ½ full. Add 1 jigger Brandy (2 oz. too much). Fill cup with boiling water. Serves about 15.

Mrs. Helene Splettstazer

BASSWOOD BLOSSOM WINE

- | | |
|-------------------------------|-------------------------|
| 1 qt. basswood blossoms | 1 gallon hot water |
| ¼ pd. raisins | 4 lbs. sugar |
| juice of 1 lemon and 1 orange | ½ cake compressed yeast |

Mix all together well; let stand 12 days, stir once a day. After 12 days strain, bottle and seal. Keep in warm room for at least 6 weeks after bottling.

Mrs. Hillard Stapel

BEET WINE

- | | |
|---------------|--------------|
| 9 large beets | 8 cups sugar |
| 9 pints water | ½ yeast cake |
| 1 cup raisins | |

Pepper, as much as a dime will hold. Peel and cook beets in water ½ hour, strain and boil liquid with sugar and pepper. Cool until lukewarm, add yeast and raisins. Put in crock, cover and keep in warm place for 9 days and then bottle

Mrs. George Emich

CHOKE CHERRY WINE

Put cherries in a jar. Crush as good as you can. LET SET IN A WARM PLACE till fermented, then drain off juice. Measure cup for cup of juice and water and sugar. Let set in a warm place and ferment again. Keep top cleaned off as it ferments. When its through, put in bottles and strain through a cloth before its put in bottles.

Mrs. Clinton Rommell

ICED CRANBERRY PUNCH

- | | |
|--------------------------------------|------------------------|
| 1 16 oz. can jellied cranberry sauce | 1½ tsp. almond extract |
| ½ cup lemon juice | 1 pint ginger ale |
| 1 cup orange juice | cracked ice |

Blend cranberry sauce, lemon and orange juices and almond extract thoroughly in blender. Pour over cracked ice in punch bowl. Add ginger ale. Makes 16 half cup servings.

Mrs. John Klobe

GREEN PUNCH

- | | |
|-------------------------|-----------------------------------|
| 1 quart pineapple juice | 1 pkg. lime flavored drink powder |
| 1 quart lime sherbert | |
| 2 quarts ginger ale | |

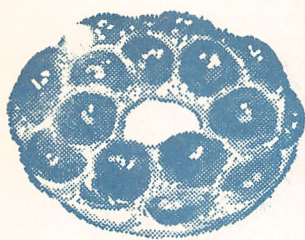
Pour drink powder into punch bowl. Stir in pineapple juice, a little at a time. SPOON IN SHERBERT. Pour ginger ale over top. Garnish with fruit slices and mint leaves. Serves about 25. Mrs. Hillard Stapel

PARTY PUNCH

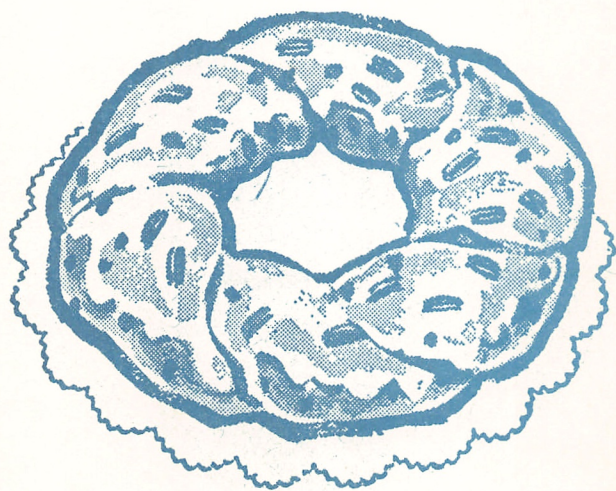
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|---------------------------|-------------------------------|
| 3 quarts pineapple juice | 8 lemons or 2 cups juice |
| 8 oranges or 4 cups juice | 2 quarts carbonated water |
| 4 quarts ginger ale | sugar may be added if desired |

Makes 40 cups. Color with vegetable coloring.

Mrs. Frank Schultz



BREADS



NEVER FAIL CHOCOLATE BAKING POWDER BISCUITS

2 c. flour
2½ tsp. baking powder
2 T. lard

1 c. milk
1 sq. chocolate melted in a
little water before adding

Mix well, then roll out on floured board, cut with water glass. Bake 15 minutes or until nicely browned. Bake at 425° Mrs. Hilma Lunow

BRUNCH COFFEE CAKE

Mix 2 cups brown sugar, 2 cups flour and ½ cup butter. Save 1 cup for topping. Add to this: 1 egg, 1 cup milk, 1 tsp. soda, ¼ tsp. salt, 1 tsp. vanilla and ½ cup nuts. Sprinkle with reserved topping and top with 6 broken Heath Candy Bars. Bake at 350 for 25 to 30 minutes.

Mrs. Wilmer Dammann

OVERNIGHT BUNS

Pour 4 cups boiling water over 2 cups sugar, 1 cup lard, 2 tsp. salt. Let cool to lukewarm. Mix 1 pkg. yeast in ¼ cup warm water and add to first mixture; add 4 well beaten eggs and 14 cups flour. Start at about 5 o'clock knead down every half hour until 10 o'clock. Then put in tins. Make buns size of an egg, leave overnight. The next morning bake at 375 degrees for 20 to 25 minutes. Makes about 6 to 7 dozen.

Mrs. Carl Gilster

PUMPKIN BREAD

1½ c. sugar
1 t. soda
¼ t. baking powder
¾ t. salt
2 eggs
1¼ c. flour

½ c. salad oil
½ c. water
1 c. pumpkin
½ t. each of cloves, cinna-
mon & nutmeg
1 c. nuts

Mix all ingredients (at one time) well and fold in chopped nuts. Cut up dates or raisins may be used if desired. Dredge fruit and nuts with some flour. Bake 1 hour (or more) at 350 degrees.

Mrs. Lewis Bettcher

Mrs. Hartwig Schlueter

CHERRY NUT BREAD

2½ c. sifted flour
1 c. sugar
2 t. baking powder
1 t. salt
12 chopped maraschino
cherries

½ c. shortening
¼ to ½ c. chopped nuts
2 eggs beaten
½ c. milk
¼ c. cherry juice

Add nuts and cherries at the end. Bake 350 degrees for 60 to 70 minutes.

Mrs. Roland Briesemeister

APPLE BREAD

½ c. shortening
¾ c. sugar
2 eggs
1 c. ground raw apples, un-
peeled

2 c. flour
½ t salt
1 t. baking powder
1 t. soda
¼ c. nuts

Bake 55 to 65 mins. in 350° oven.

Mrs. Gertrude Breyer

DILLY BREAD

1 pkg. yeast

$\frac{1}{4}$ c. water

Mix together and add:

1 c. lukewarm cottage cheese

2 T. sugar

1 T. minced onion

1 T. butter

2 t. dill seed

1 t. salt

$\frac{1}{4}$ t. soda

1 egg unbeaten

$2\frac{1}{2}$ c. flour

Add flour in 2 parts. Beat well, let rise and punch down. Makes two loaves. Brush with butter. Bake 350 degrees for 45 minutes.

Mrs. Ralph Machemehl

HERB BREAD

2 c. warm scalded milk

$\frac{1}{4}$ c. sugar

1 T. salt

$\frac{1}{4}$ c. shortening

1 cake yeast

2 eggs

1 tsp. nutmeg

2 tsp. sage

4 tsp. caraway seed

6 to $6\frac{1}{2}$ c. flour

Mix first 4 ingredients. Add yeast and stir till dissolved. Stir in eggs, nutmeg, sage, caraway seeds, and $\frac{1}{2}$ of flour for easy handling. Turn onto floured board. Let rest 10 minutes. Knead till smooth and elastic. Let rise in bowl till double in bulk. Divide into 2 equal parts. Cover with towel and let rest 15 min. Mold into loaves. Put into 2 greased bread pans, 5x10x3 inches. Cover with damp cloth and let rise about 1 hour. Bake in 375 degree oven for 35 minutes.

Mrs. Harold Lempher

SOFT GINGERBREAD

1 c. brown sugar

$\frac{1}{2}$ c. lard

$\frac{1}{2}$ c. butter

2 eggs

1 c. sorghum

$\frac{1}{2}$ c. hot water

1 c. sour milk

3 c. flour

2 tsp. soda

1 T. ginger

Cream sugar, lard, and butter together. Add eggs and beat well. Add sorghum and hot water, stir well. Sift flour, soda and ginger together and add alternately with sour milk to creamed mixture. Batter will be thin and is easier to keep smooth if mixed this way. Pour batter into greased 10x14 inch pan. Bake at 350 degrees for 30-40 min.

Mrs. Harold Lempher

POPPY SEED COFFEE CAKE

Soak 2 oz. poppy seed in 1 cup buttermilk about 1 hour before making cake. Cream 1 cup butter or oleo and $1\frac{1}{2}$ cups sugar. Add 4 egg yolks and beat well. Add $2\frac{1}{2}$ cups flour with 3 tsp. baking powder. Add poppy seed mixture and 1 tsp. almond flavoring, $\frac{1}{2}$ cup slivered almonds mix and add last 4 beaten egg whites. Pour $\frac{1}{2}$ mixture in pan and sprinkle with $\frac{1}{2}$ cup sugar and 1 tsp. cinnamon. Then add the rest of cake mixture and bake 1 hour in 350 oven.

Bake in angel food pan or 2 bread pans.

Mrs. Donald Klaustermeier

TURKISH COFFEE CAKE

- | | |
|------------------|-------------------------|
| 2 c. flour | $\frac{1}{2}$ c. butter |
| 2 c. brown sugar | |
| 1 c. sour cream | $\frac{1}{2}$ tsp. soda |
| 2 eggs | |

Mix like pie crust and put half of crumbs in an 8x8 pan, pat lightly. Beat together and pour on top of crumb mixture, add rest of the crumbs on top of sour cream mixture. Sprinkle with cinnamon and chopped walnuts of desired. Bake about 40 to 45 min. at 325°.

Mrs. Hilton Mesenbring

COFFEE CAKE

- | | |
|------------------------------|------------------------|
| 1 cake yeast | $\frac{1}{2}$ c. sugar |
| 1 c. milk scalded and cooled | 2 eggs |
| 1 T. sugar | $\frac{1}{4}$ t. salt |
| $3\frac{1}{2}$ c. flour | 1 t. vanilla |
| $\frac{1}{4}$ c. butter | |

Dissolve yeast and 1 T. sugar in lukewarm milk and add $1\frac{1}{2}$ c. flour to make sponge. Let stand $\frac{3}{4}$ hour (covered). Cream butter and sugar. Add well beaten eggs, salt and vanilla. Add to sponge. Then add 2 c. flour. Let stand 2 hours. Grease 2 pie tins. Separate dough into each tin and let rise $\frac{1}{2}$ hour. Sprinkle top with sugar and cinnamon. Bake 20 to 30 mins. at 350°.

Mrs. Henry Slanga

GLORIOUS ROLLS

- | | |
|-----------------|---------------------------------|
| scald 1 c. milk | add $\frac{1}{4}$ c. shortening |
|-----------------|---------------------------------|

Mix well and let stand until mixture is lukewarm.

Put 1 cake compressed yeast, 2 t. sugar and a sprinkle of flour into $\frac{1}{4}$ c. warm water.

Beat 2 eggs. Add $\frac{1}{4}$ c. sugar, 1 t. salt. To this add yeast mixture and milk mixture. Mix thoroughly. Add 4 cups flour and let rise until double in bulk. Punch down. Let rise again. Shape into rolls. Bake at 400° 10 to 15 mins.

Mrs. John Stapel

BUNS (Very Good)

- | | |
|------------------------|-------------------------------|
| 1 c. riced potatoes | $\frac{3}{4}$ c. shortening |
| 1 c. potato water | 1 t. salt |
| 1 c. warm water | 1 pkg. dry yeast or 1 c. com- |
| $\frac{3}{4}$ c. sugar | pressed yeast |

When yeast is dissolved add about 7 cups flour, being careful not to make it too stiff. Let rise 1 hour. Knead down. Let rise until double in bulk. Shape into buns, put in pans. Let rise until double in bulk again. Bake at 350° for $\frac{1}{2}$ hour or until done.

Mrs. Alex Kuenzel

SWEET DOUGH

- | | |
|--------------------------|----------------------------------|
| 2 c. lukewarm milk | 2 eggs |
| $\frac{1}{2}$ c. sugar | $\frac{1}{2}$ c. soft shortening |
| 2 t. salt | about $6\frac{1}{2}$ c. flour |
| 2 cakes compressed yeast | |

Mix and let rise to double in size. Knead down and let rise again to double size. Roll out and cut into 1x2 in. pieces. Place on cookie sheet and brush with butter. Let rise to double and bake 20 mins. at 325°.

Mrs. Chas. Kohls

ICE BOX ROLLS

- 1 c. shortening
- 1 c. sugar
- 1½ t. salt
- 1 c. boiling water poured over shortening, sugar and salt.

- Add 2 beaten eggs
- 2 cakes yeast soaked in 1 c. of cold water 5 minutes
- 6 c. flour

Mix well. Place in ice box overnight and form in your favorite roll and let rise until double its size and bake.

Frieda Rolf

DATE BREAD

- 2 c. sugar
- 2 tbsp. shortening
- 2 eggs
- ½ tsp. salt
- 2 tsp. soda

- ¾ lb. dates
- 2 c. boiling water
- 3 c. flour
- ½ c. nuts (can use more)

Dissolve soda in water and pour over dates; combine sugar, shortening and eggs; add date mixture; add sifted flour and nuts. Line pans with wax paper. Bake at 250° to 275° for 1½ hour or until done. This makes two loaves.

Mrs. A. F. Vomhof

tastes like baking powder

QUICK APPLE STRUDEL

Recipe tested in The Farmer Country Kitchen

Baking temperature: 400° F. Baking time: 20 to 25 minutes.

- 2 cups flour, sifted
- 3 tsp. baking powder
- ½ tsp. salt
- 2 tbsp. sugar
- 4 tbsp. shortening
- ¾-¾ cup milk
- 3 c. apple, chopped
- ½ c. sugar
- 1 tsp. cinnamon

Sift flour, baking powder, salt, and 2 tablespoons of sugar. Cut in shortening and add enough milk to make a soft dough. Turn out on flourboard. Knead gently. Roll ¼ inch thick. Brush with melted butter, cover with chopped apple. Sprinkle ½ cup sugar and 1 teaspoon cinnamon over apple. Roll jelly roll fashion and form into a semi-circle on a greased baking sheet. Bake.

While warm, frost with a white frosting made from sifted confectioner's sugar, hot water and vanilla. Top frosting with chopped nuts.

Mrs. H. Wroge

BRAN MUFFINS

- 3 c. sugar
- 1 c. shortening
- 2 c. 100% Nabisco bran
- 2 c. boiling water
- ½ tsp. salt
- 3 c. Kellogg's all-bran
- 1 c. wheat germ
- 4 beaten eggs
- 1 qt. buttermilk
- 5 tsp. soda
- 5 c. flour

Pour boiling water over brans & wheat germ. Cream shortening, and sugar. Add eggs and buttermilk, then bran, flour, soda and salt. Bake at 400 about 25 minutes. Batter will keep about 5 weeks in refrigerator..

Mrs. Ella Warzyniak

QUICK ROLLS

Put 2 cakes compressed yeast (or 1 household) in 2 cups luke-warm water. Add ⅓ c. sugar and 1 T. salt. Mix well. Add 2 c. flour, 2 eggs and ½ c. shortening. Mix well. Add 4½ c. flour. Let rise 20 mins. or until double in size. Shape into rolls and let rise again. Bake 25 to 30 minutes.

Mrs. Clinton Rommel

FANCY YEAST ROLLS

HANEKAMME

(Cockscombs)

1 pkg. active dry yeast	2 eggs, beaten
¼ c. lukewarm water	4 c. sifted all purpose flour
¼ c. granulated sugar	1 c. soft butter
½ tsp. salt	Apricot jam
½ tsp. nutmeg	1 egg white, slightly beaten
grated rind 1 lemon	2 tbsp. sugar
¼ c. butter	2 tbsp. chopped blanched almonds
1 c. milk, scalded	

1. In a small bowl, sprinkle yeast into lukewarm water; stir.
2. In a large bowl, over ¼ c. sugar, salt, nutmeg, lemon rind, and butter, pour milk; stir until butter is melted; cool to luke warm. Then stir in eggs and yeast mixture.
3. Gradually add flour, beating well after each addition. Then cover bowl with waxed paper and let rise in warm place 85° till double in bulk.
4. Turn dough out onto well floured surface, and roll into 14" square; dot with ½ cup soft butter, leaving 2" border. Fold dough in half; pinch edges together. Dot with remaining ½ cup butter; fold and pinch as before.
5. Now roll dough into 12" square; fold dough in half, then crosswise; repeat 3 more times. Cover and let stand 20 min.
6. Now roll dough into 18" square; cut into 16 - 4½" squares; spread a rounded teaspoon apricot jam down middle of each. Overlap two opposite sides of each square over filling, pinch long sides to seal.
7. On ungreased cookie sheets, place pastries, seam side down. With scissors, slash long side of each 4 times about two thirds of way through; curve pastries so slashes spread apart like a fan.
8. Heat oven to 450°. Brush pastries with egg white; sprinkle with mixture of sugar and almonds. Let rise in warm place about 15 min. Bake 10-12 min.

Mrs. Harold Lempher

FANCY YEAST BREADS

DANISH PASTRY DOUGH

2 pkgs. dry yeast	1 c. milk, scalded
¼ c. warm water	1 egg, well beaten
¼ c. sugar	3½ c. sifted flour
¼ c. butter	melted butter
1 tsp. salt	

Soften yeast in warm water for 5 minutes without stirring. Combine sugar, butter, salt, and scalded milk in a large bowl. Cool to lukewarm. Stir in beaten egg and dissolved yeast. Blend in 1½ cups flour, beat well. Stir in 1 cup flour. Add sufficient flour to knead, keeping dough as soft as possible. Place in a greased bowl, turning dough to grease top. Let rise in warm place until doubled in bulk. Punch down and let dough rest 10 minutes on lightly floured surface.

LaVonne Lempher

ORANGE SWIRL COFFEE RING

- | | |
|---|--|
| 1 recipe Danish Pastry dough | 1 c. chopped nuts |
| $\frac{1}{4}$ c. sifted flour | $\frac{1}{4}$ c. melted butter |
| $\frac{1}{2}$ c. brown sugar, firmly packed | $\frac{1}{2}$ c. sliced candied cherries |
| 1 tbsp. grated orange rind | powdered sugar icing |

Roll the dough into a rectangle 7x14 inches. Combine the remaining ingredients, except icing. Spread half of mixture on dough. Roll tightly in a long roll; seal edges. Place on greased baking sheet. With scissors cut roll in half the long way, making two strips 14 inches long. Place one strip across the other to make an "X". Keep cut sides up. Now, starting at center and working out toward either end, loosely crisscross strips, keeping cut sides up, to form a long twist. Bring ends together to form a ring. Seal edges. Let rise until almost doubled in bulk. Bake in a 350° oven for 20-25 minutes. Frost with powdered sugar icing. Garnish with additional candied cherries and nuts. Makes one 9-inch ring.

LaVonne Lempher

PEACH KUCHEN

- | | |
|--------------------------------|-------------------|
| 2 c. flour | 12 peach halves |
| $\frac{1}{4}$ t. baking powder | 1 t. cinnamon |
| $\frac{1}{2}$ t. salt | 2 eggs |
| 1 c. sugar | 1 c. cream |
| $\frac{1}{2}$ c. butter | heat oven to 400° |

Sift flour, baking powder, salt and 2 T. sugar. Work in butter until mixture looks like corn meal. Pile into ungreased pan and pat over bottom and half way up sides of pan. Place peach halves over pastry, sprinkle mixture of cinnamon and remaining sugar over. Bake 15 minutes. Mix the eggs (beaten) with the cream and pour over Kuchen. Return to oven and bake 30 mins. longer or until firm. Serve warm.

Mrs. Alice Spellum Mrs. Douglas Dibb

YUM YUM COFFEE CAKE

- | | |
|-------------------------|--------------------------|
| $\frac{1}{2}$ c. butter | 1 t. baking powder |
| 1 c. sugar | $\frac{1}{2}$ t. salt |
| 2 eggs | 1 c. cultured sour cream |
| 2 c. sifted flour | 1 t. vanilla |
| 1 t. soda | |

Cream butter and sugar. Add one egg at a time. Add dry ingredients, alternately with sour cream. Put half the batter in a greased pan, then half the topping, then the rest of the batter and then the rest of the topping.

Cinnamon Nut Topping:

- | | |
|------------------------------|-------------------|
| $\frac{1}{2}$ c. brown sugar | 1 t. cinnamon |
| $\frac{1}{4}$ c. white sugar | 1 c. chopped nuts |

Bake 35 to 40 mins. at 350°.

Mrs. Norman Stender

CHERRY NUT BREAD

- | | |
|-------------------------------|---------------------------------|
| 3 eggs beaten | 1 4 oz. bar Bakers German |
| 1 c. sugar | Sweet chocolate broken in |
| 1 8 oz. bottle whole cherries | squares |
| and juice | 2 c. flour |
| $\frac{1}{2}$ c. whole dates | $1\frac{1}{2}$ t. baking powder |
| 1 c. coarsely chopped walnuts | $\frac{1}{2}$ t. salt |

Beat eggs and add remaining ingredients in order listed. Bake in a loaf pan 1 hour and 25 minutes in a 250° to 300° oven.

Mrs. Vernon Wroge

BANANA BREAD

- | | |
|-------------------------------|---------------------|
| ½ c. butter | 2 eggs beaten |
| 1 c. sugar, beat well | 3 very ripe bananas |
| add 1 level t. soda with 2 T. | 2 c. flour |
| sour milk | 1 c. nuts |

Beat all together until smooth. Put in a loaf pan and bake 1 hour at 350°.

Mrs. Vernon Kruschke Mrs. Albert Theil

APRICOT NUT BREAD

- | | |
|------------------------|-------------------|
| ¾ c. sugar | ½ c. orange juice |
| 1 egg beaten | ¼ c. water |
| 3 T. melted shortening | |

Mix well and add dry ingredients.

- | | |
|--------------------|----------------------------|
| 2¼ c. flour | ½ t. soda |
| 1 t. salt | ½ c. dry apricots (cut up) |
| 2 t. baking powder | 1 c. chopped nuts |

Bake 1 hour at 325°.

Mrs. Alex Kuenzel

DATE BREAD

- | | |
|--|--------------------|
| ½ lb. dates, cut up | 1 c. water |
| Let these two come to a boil. Add 1 t. soda. Cover and let cool. | |
| Mix together: | ¼ c. melted butter |
| 2 beaten eggs | ½ c. chopped nuts |
| 1 c. Brown sugar | 1 t. vanilla |
| 1½ c. flour | |

Add cooled date mixture and bake 1 hour at 325°. Mrs. Alex Kuenzel

BANANA BREAD

- | | |
|---------------------|--------------------------|
| ½ c. shortening | 1 t. soda |
| 1 t. vanilla | ¼ c. sour milk |
| 1½ c. brown sugar | ½ c. broken walnut meats |
| 2 eggs, well beaten | 1 c. banana pulp |
| 2 c. flour | |

Cream shortening, sugar, vanilla. Add eggs, beat thoroughly. Stir in dry ingredients alternately with sour milk and banana pulp. Mix until just smooth. Stir in nuts. Bake in wax paper lined 5x9 in. loaf pans at 350° for 60 minutes. Sprinkle with confectioners sugar. (Fresh milk may be made sour by adding 2 tsp. vinegar to ¼ c. milk.)

Mrs. Hubert Mielke

BANANA BREAD

- | | |
|--------------------|-------------------|
| ½ c. butter | 1 c. sugar |
| 2 eggs | ¼ c. nuts (whole) |
| 3 bananas, crushed | 2 c. flour |
| 1 tsp. soda | |

Cream butter and sugar. Add beaten eggs. Add flour and soda, and bananas. Mix in nuts. Bake in greased bread pan for 60 minutes at 325°.

Mrs. Earl Machemehl

FRUIT SPREAD NUT BREAD

- | | |
|------------------------|----------------------|
| ½ c. butter | 1 t. soda |
| 1 c. sugar, cream well | ¼ c. nuts |
| beat in 2 eggs | ¼ c. chocolate chips |
| 3 bananas, mashed | ¼ c. cherries |
| 2 c. sifted flour | |

Mix in order given. Bake in a buttered pan 40 minutes at 350° Makes 2 loaves.

Mrs. Harold Lempher Mrs. Walter Klaustermeier

PRUNE BREAD

- | | |
|------------------------------|------------------------------|
| $\frac{2}{3}$ c. sugar | 2 c. flour |
| $\frac{1}{3}$ c. butter | 1 tsp. baking powder |
| 2 eggs | $\frac{1}{2}$ tsp. soda |
| $\frac{3}{4}$ c. prune juice | 1 tsp. salt |
| 2 tsp. lemon rind, grated | 1 c. cooked prunes, cut fine |

Cream butter, sugar and add eggs. Sift dry ingredients and add to first mixture alternately with the prune juice. Add lemon rind, nuts and prunes. Bake in a loaf pan at 350° for 50 to 60 minutes.

Mrs. Herman Gennrich

CRANBERRY BREAD

- | | |
|--|--------------------------------------|
| 2 c. flour | 2 t. grated orange rind |
| $1\frac{1}{2}$ t. baking powder | 3 T. melted shortening |
| $\frac{1}{2}$ t. soda | 1 egg |
| 1 t. salt | $\frac{3}{4}$ c. nuts chopped |
| $\frac{3}{4}$ c. sugar | $\frac{3}{4}$ c. crushed cranberries |
| juice of 1 orange and water to fill cup $\frac{2}{3}$ full | |

Sift dry ingredients together. Mix orange juice, water and egg together with dry ingredients. Then add melted shortening, cranberries and nut meats. Bake 1 hour and 15 mins. at 325°. Mrs. Herman Gennrich

APPLESAUCE BREAD

- | | |
|-----------------------------|-------------------------------|
| $\frac{1}{2}$ c. shortening | $\frac{1}{2}$ t. soda |
| 1 c. sugar | $\frac{1}{2}$ t. cinnamon |
| 2 eggs | $\frac{1}{2}$ t. nutmeg |
| $\frac{3}{4}$ c. flour | 1 c. sweetened applesauce |
| 1 t. salt | $\frac{1}{2}$ c. chopped nuts |
| 1 t. baking powder | |

Mix shortening, sugar, and eggs until light and fluffy. Add applesauce and dry ingredients. Bake 45 mins. to 1 hour at 350°. When still warm put on a glaze of $\frac{1}{2}$ c. powdered sugar and 1 T. water.

Mrs. Norman Stender

OVERNIGHT BUNS

- | | |
|---|----------------------------------|
| 2 pkgs. of yeast dissolved in $\frac{1}{2}$ c. warm water | $\frac{1}{2}$ c. melted lard |
| 1 c. sugar | 2 t. salt |
| | $1\frac{1}{2}$ c. lukewarm water |

Combine the sugar, lard, salt and add $1\frac{1}{2}$ c. warm water. Add yeast mixture and 4 to 6 cups flour, enough flour to make a stiff dough. Knead until smooth. Keep this dough at a cool temperature. The next day knead down the dough in the morning, at noon and again at 4 o'clock. Shape into buns at 9:00 P. M. and let them stand overnight. Give each bun sufficient room for rising as they become quite large. In the morning bake them in a quick oven. This recipe makes about 50 buns.

Mrs. Gertrude Breyer

"PENNY PUFFS"

- | | |
|---------------------|-----------------------|
| 1 square yeast | 1 c. granulated sugar |
| 1 c. lukewarm water | 2 T. lard |
| In large bowl mix: | 1 t. salt |
| 2 c. boiling water | 2 eggs well beaten |

Mix all above ingredients and gradually add approximately $8\frac{1}{2}$ c. flour. Knead well. Let stand until double in bulk and knead again. Shape in small balls and place on greased cookie sheet. Let rise for about one hour. Then bake in a preheated oven for 15 mins. at 400°. Makes $3\frac{1}{2}$ dozen. Grease hot buns with melted butter.

Mrs. Vernon Kruschke

HEIDELBERG RYE BREAD

2 c. lukewarm water	$\frac{1}{4}$ c. cocoa
2 pkgs. dry yeast	1 tblsp. shortening
$\frac{1}{2}$ c. molasses	2 c. sifted rye flour
1 tblsp. salt	3 c. white flour
1 tblsp. caraway seed	

Dissolve yeast in warm water. Add molasses, rye flour, cocoa and caraway seed. Beat until smooth. Add salt and shortening. Add white flour gradually until the dough cleans the bowl. Let rest 10 minutes and knead until smooth. Place in greased bowl and let rise until doubled. Knead down and let rise again until double. Shape into 2 oblong loaves. Taper ends gently rolling back and forth. Place on greased baking sheet sprinkled with corn meal. When somewhat raised, slash across top with a very sharp knife. When almost doubled, bake at 375° for about 1 hour. A glaze may be made by cooking 1 tblsp. corn starch in 1 cup water until clear. When bread is about half done, brush with glaze. Brush again 10 minutes before removing from oven and again when bread is taken from oven.

Mrs. Mark Krueger

CHERRY DATE NUT BREAD

2 lbs. dates	$\frac{1}{2}$ c. cherry juice
2 c. nuts	2 tsp. baking powder
1 c. white sugar	1 c. flour
1 small glass cherries	4 eggs

Cut dates small, beat the eggs, and mix all the ingredients. Bake $1\frac{1}{2}$ hours at 275°.

Mrs. Clarence Schwartz

ORANGE SPIRAL ROLLS

1 pkg. active dry yeast or 1 cake compressed yeast	1 t. salt
$\frac{1}{4}$ c. water	5 to $5\frac{1}{2}$ c. sifted flour
1 c. milk-scalded	2 eggs
$\frac{1}{2}$ c. shortening	1 T. grated orange peel
$\frac{1}{3}$ c. sugar	$\frac{1}{4}$ c. orange juice
	1 recipe Orange Filling

Soften yeast in warm water. Combine milk, shortening, sugar and salt. Cool to lukewarm, stir in about 2 c. flour and beat well. Add eggs one at a time, beating well after each. Stir in softened yeast, peel and juice. Add remaining flour to make a soft dough. Cover; let stand 10 minutes. On lightly floured surface, knead dough 5 to 10 minutes or till smooth and elastic. Place in greased bowl, cover and let rise till double in size. Punch down. Divide dough in half; cover and let rest 10 minutes. Roll each half in a 12x9 in. rectangle, $\frac{1}{4}$ in. thick and spread with Orange Filling; Combine $\frac{1}{2}$ c. sugar, $\frac{1}{2}$ c. chopped walnuts, 1 T. grated orange peel, and $\frac{1}{4}$ c. melted butter. Roll each half of dough as for jelly roll and seal. Cut in 1 in. slices and place in greased muffin tins. Let rise till double in size. Makes 3 doz. rolls. Bake 20 to 25 minutes at 350 degrees.

Mrs. Earl Dibb

APRICOT BREAD

Cut up $\frac{1}{2}$ cup dried apricots and put to soak in cold water for $\frac{1}{2}$ hour.

1 well beaten egg	$\frac{1}{4}$ tsp. soda
1 c. sugar	$\frac{1}{2}$ c. orange juice
2 tbsps. melted butter	$\frac{1}{4}$ c. water
$1\frac{3}{4}$ c. flour	1 c. nut meats
3 tsp. baking powder	

Combine ingredients and bake at 350° for one hour.

Mrs. Larry Burandt

WHITE BREAD

Dissolve 2 pkgs. dry yeast in $2\frac{1}{2}$ cups lukewarm water.

Add:

3 cups flour and beat 200
strokes by hand

Add:

1 tblsp. salt
3 tblsp. sugar

One heaping tblsp. crisco or other shortening and beat about 200 strikes more. Add more flour and stir with mixing spoon, keeping sides of bowl scraped clean as you stir. When you can no longer stir with spoon, knead with hands and keep adding a little flour at a time, until the dough no longer sticks to your hands. Place in a greased bowl and let rise until doubled in bulk. Punch down again, let rise until doubled. Shape into loaves, put in pans, and let rise until doubled. Bake at 375° for about 45 to 50 minutes.

Mrs. Mark Krueger

REFRIGERATOR DOUGH

Mix together:

$1\frac{1}{2}$ c. lukewarm water

$\frac{2}{3}$ c. sugar

$1\frac{1}{2}$ tsp. salt

Crumble 1 cake compressed yeast in a cup of lukewarm water. When dissolved add 2 eggs, $\frac{2}{3}$ cup soft shortening and about 7 to $7\frac{1}{2}$ cups sifted flour. Mix with spoon until thick enough to knead with hands. Then knead until it does not stick to your hands or the bowl anymore. Keep the dough in the refrigerator, covering it with a damp cloth. When ready to use, make into rolls or coffee cake and let raise until double in bulk. Then bake in moderately hot oven.

Mrs. Gustav Zuehl

ICE BOX ROLLS

2 c. lukewarm water

1 cake compressed yeast

$\frac{1}{2}$ cup sugar

3 tblsp. shortening

1 egg

1 tsp. salt

7 c. sifted flour

Mix together in order given. The yeast must be dissolved in the warm water. When ready to use, let rise till double in bulk, form into rolls and let raise again. Bake in moderate oven for 25 minutes.

Mrs. Helmuth Schultz

SWEET DOUGH

2 c. lukewarm water

3 tblsp. powdered milk

$\frac{1}{2}$ c. sugar

2 tblsp. dry yeast

2 tsp. salt

$\frac{1}{2}$ c. soft shortening

1 egg

6 c. or less flour

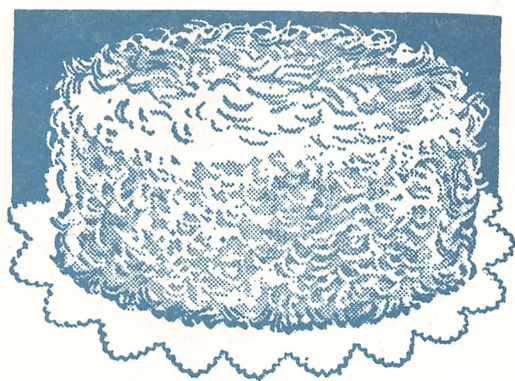
Combine water, powdered milk, sugar, salt, sprinkle dry yeast in liquid and let dissolve. Add egg, shortening and flour. Add flour in two additions using the amount necessary to make it easy to handle. Let rise. After second raising, shape into rolls. Let rise until light, about 20 minutes.

Mrs. George Emich

CARAMEL ROLLS

Pat dough into oblong piece. Into baking pan 7×11 . melt $\frac{1}{2}$ cup butter, stir in 3 tblsp. light cream, $\frac{2}{3}$ cup brown sugar and sliced almonds. Spread a little of this mixture on dough. Roll up tightly, cut into 1 inch slices and place on caramel mixture. Let raise and bake.

Mrs. George Emich



CAKES

MOONLIGHT CAKE

10 egg whites	1 tsp. cream of tartar
7 egg yolks	1 tsp. vanilla
$\frac{1}{2}$ tsp. salt	$1\frac{1}{2}$ cup sugar (sift 5 times)
1 cup cake flour (sift 5 times)	

Beat egg whites till frothy, add cream of tartar, continue beating till stiff but not dry. In another bowl beat the yolks till light and add 2 tbs. of beaten whites. To the whites add gradually the sifted sugar, now combine the yellow and white mixtures and add the flour and flavoring. Bake in ungreased tube pan, rinsing the pan before putting in the batter. Bake in slow oven (like angel food) for an hour.

Mrs. Hartwig Schlueter

CRAZY CAKE

3 cups sifted flour	$\frac{3}{4}$ cup salad oil
2 cups sugar	2 tsp. vinegar
2 tsp. soda	1 tsp. vanilla
$\frac{1}{3}$ cup cocoa	2 cups water
1 tsp. salt	

Sift flour, sugar, soda, cocoa and salt into an ungreased 9 x 13 inch pan. Make three wells in the dry ingredients and add oil, vinegar and vanilla. Pour water over all and blend thoroughly with a fork, but don't beat. Bake in same pan in moderate oven at 350° for 35 to 40 minutes.

Mrs. Louis Jenneke

EASY KRUMBLE CAKE

2 cups flour	$\frac{1}{2}$ cup shortening
2 c brown sugar	

Mix well and save $\frac{3}{4}$ cup for topping. Take remaining crumb mixture and add:

1 egg	1 tsp. cinnamon
1 cup sour milk	salt
1 tsp. soda	vanilla

Mix everything together at the same time, beat well, put in a large pan and then sprinkle the $\frac{3}{4}$ cup of crumb mixture on top and bake. Note: Coconut may be added to the crumb mixture which had been saved for topping.

Mrs. Orville Birkholz

BANANA DATE CAKE

$\frac{1}{2}$ cup butter	2 cups cake flour, sifted
$1\frac{1}{2}$ cup sugar	8 oz. dates
2 eggs	1 cup mashed bananas
$\frac{1}{2}$ cup sour milk	1 tsp soda $\frac{2}{3}$ c. nuts

Cream butter and sugar, add eggs, sift flour and soda, add dry ingredients alternately with milk, add bananas, dates and chopped nuts, put into greased pan and bake in 350° oven.

Date Frosting:

8 oz. dates	$\frac{1}{2}$ cup sugar
$\frac{1}{2}$ cup chopped nuts	1 cup water

Boil this until thick, when cold add 1 cup cream (whipped).

Lydia Schmalz

CHOCOLATE CHERRY CAKE

- | | |
|---------------------------|-----------------------|
| ½ cup butter | 1 tsp. soda |
| 1 cup sugar | ½ tsp. salt |
| 1 well beaten egg | ¼ cup cherry juice |
| 2 cups cake flour, sifted | ¼ cup cut up cherries |
| 1 cup sour milk | 2 squares chocolate |

Cream butter and sugar, and add beaten egg. Put cherry juice in measuring cup and add enough sour milk to make one cup. Dissolve soda in sour milk, and add alternately to creamed mixture with the sifted cake flour and salt. Add cherries and put in pan and bake in 350° oven for 30 to 40 minutes or until done.

Mrs. Wm. Miller

BITTER SWEET CAKE

- | | |
|---|----------------------|
| 7 eggs separated | 1 tsp. vanilla |
| 1 c. white sugar | 1 tsp. baking powder |
| ¼ lb. sweet chocolate, melted | |
| 1 c. salted soda crackers, rolled very fine | |

Beat egg yolks well, add sugar, chocolate, baking powder with the crackers, and vanilla. Fold in the beaten egg whites last. Bake in a 9 x 12 inch wax paper lined pan at 350° for 35 to 40 minutes. Boil 1 pkg. (2 cups) chopped figs with 1 cup water. Spread on cake. Beat 2 tbsp. butter with 2 tbsp. milk and ½ tsp. vanilla. Thicken with powdered sugar. Spread over the figs. Let this set. Melt about ½ cup bitter chocolate and spread over the frosting.

Mrs. Harold Lempher

CUSTARD ANGEL FOOD

- | | |
|-------------------------|-----------------------|
| 1½ c. egg whites | 1 tsp. almond extract |
| ¼ tsp. salt | 1 c. cake flour |
| 1½ tsp. cream of tartar | 1¼ c. powdered sugar |
| 1 tsp. vanilla | 8 egg yolks |
| 1 c. sugar | |

Beat egg whites, salt, and cream of tartar until frothy. Gradually add 1 cup sugar, vanilla, and almond. Beat until stiff. Gradually fold in cake flour and powdered sugar which have been sifted together. Beat egg yolks until light and lemon colored. Fold them into the batter. Bake at 350° for 35 to 45 minutes.

LaVonne Lempher

ORANGE CHRISTMAS CAKE

- | | |
|-----------------------------------|-------------------------|
| 2 cups flour | 1 cup chopped nutmeats |
| ½ tsp salt | 1¼ cup orange juice |
| 1 tsp. cinnamon | 1 cup rolled oats |
| ½ cup chopped candied orange peel | ½ cup melted shortening |
| 1 cup chopped candied cherries | 1 tsp. soda |
| | 1 c. sugar |
| | ½ tsp. nutmeg |

Sift together flour, soda, salt, sugar and spices into bowl. Add orange peel, cherries, and nuts. Mix lightly. Add orange juice, and stir lightly until dry ingredients are dampened. Fold in rolled oats and melted shortening. Pour into 2 well greased 1 qt. molds. Bake in a slow oven 325° for 1¼ hours or until toothpick comes out clean. Remove from mold immediately. Cool thoroughly. For easier slicing store in bread box for a day. Makes 2 cakes.

Mrs. Helmuth Fenske

COCONUT NUT CAKE

$\frac{1}{2}$ cup butter (cream well)

Add:

$1\frac{1}{2}$ cups sugar

1 cup milk

2 cups flour, sifted

1 cup chopped walnut meats

2 tsps. baking powder

4 egg whites

1 tsp. vanilla

1 cup shredded coconut

Cream butter, add sugar and beat well, sift dry ingredients, add alternately with milk. Add remaining ingredients. Fold in beaten egg whites last. Bake in moderate oven either in loaf pan or layers.

Mrs. Otto Bahr

OVER NIGHT CAKE

2 cups cake flour

2 cups sugar

1 cup hot water

Mix, let stand over night, next morning add 5 beaten egg whites, add 2 tsp. baking powder, 1 tsp. cream of tartar. Put this into mixture, add 1 tsp. vanilla. Bake in slow oven about 30 minutes, 325°.

For Topping:

Cook in double boiler 1 cup sour cream, 1 cup sugar, 5 egg yolks, 1 tsp. vanilla.

Mrs. Ella Warzyniak

CHEESE CAKE (Lemon Pudding)

1 pkg. 8 oz. cream cheese

2 cups milk

1 pkg. Jell-O-Lemon instant pudding

1 8 inch graham cracker crust

Soften cream cheese, blend with $\frac{1}{2}$ cup of milk, add $1\frac{1}{2}$ cups milk and the pudding mix. Beat slowly with egg beater just until well mixed, about 1 minute. (Do not overbeat). Pour at once into graham cracker crust. Chill about an hour.

Ella Warzyniak

WALDORF RED CAKE

Cream:

$\frac{1}{2}$ cup shortening or butter

$1\frac{1}{2}$ cups sugar

Add 2 eggs

Make paste of 2 oz. red food coloring and 2 tsp. cocoa and add to cream-ed mixture. Add:

1 cup buttermilk

1 tsp. vanilla

$\frac{1}{2}$ tsp. salt and alternate with

$2\frac{1}{4}$ cups cake flour plus 3 tbsps.

Mix: $\frac{3}{4}$ tsp. soda and 1 tsp. vinegar and fold into above mixture. Put into 9 x 13 pan or two layer pans. Bake at 350° until done. Frost with Boil until thick: 1 cup milk and 3 tbsps. flour and cool.

Cream:

1 cup sugar

1 cup butter and spry mixed

1 tsp. vanilla

Then add cooled paste and beat until smooth. Mrs. Gerhard Gennrich

EGGLESS APPLESAUCE FRUIT CAKE

3 cups strained applesauce (sweetened or not)

1 cup shortening

2 cups sugar

$4\frac{1}{2}$ cups flour

4 tsp. soda

1 tsp. salt

1 tsp. nutmeg

2 tsp. cinnamon

$\frac{1}{2}$ tsp. cloves

$\frac{3}{4}$ lb. dates

$\frac{3}{4}$ lb. raisins

$\frac{1}{2}$ lb. candied fruit

$\frac{1}{4}$ lb. nuts

Boil together 5 minutes the applesauce, sugar and shortening. Let stand overnight. Dredge chopped fruit and nuts with flour, soda and spices which have been sifted together. Bake in pans lined with waxed paper in slow oven, 250° until done. Fill pans $\frac{3}{4}$ full. Makes about 3 lbs: of cake.

Mrs. George Emich

BANANA NUT CAKE

1½ cups sugar
3 eggs
1 cup water
¾ cup butter

3 cups cake flour
2 tsps. baking powder
1 tsp. almond extract

Sift flour before measuring, add eggs one at a time. Bake in layers.

Frosting for Cake:

¾ cup brown sugar
3 tbs. water

1 egg white

Boil like 7 minute frosting. Put frosting and bananas between layers and frosting and nuts on top.

Leona Mehlhop

DUTCH APPLE CAKE

Sift together:

1¾ cups all purpose flour
¾ cup sugar
2 tsps. baking powder
pinch of salt

Add to above:

1 cup milk
1 tbs. butter
1 egg

Mix well and put dough in 8 x 11 inch greased pan. Mix together 1 cup sugar, 1 tsp. cinnamon and ¼ cup melted butter. Put layers of sliced raw apples on top of dough and sprinkle the above mixture over apples. Bake for about 45 minutes in 350° oven.

Mrs. Rueben Zellmann

WALDORF RED CAKE

Cream well:

½ cup butter
1½ cup sugar

3 ounces red coloring
2 tsps. cocoa

Make a paste and add to the above:

2½ cups cake flour
½ tsp. salt

1 tsp. vanilla
1 cup buttermilk

Dissolve 1 tsp. soda in one tsp. vinegar and add last. Bake in a 8 x 12 inch pan for 35 minutes at 350°.

Frosting:

Mix 3 tbs. flour and 1 cup milk, cook till thick. Then cool in refrigerator. Cream 1 cup butter, 1 tsp. vanilla, 1 cup sugar. Barely blend in flour mixture until it looks like oatmeal spread. Mrs. Rueben Zellmann

MATRIMONIAL CAKE

1 cup brown sugar
1¾ cups flour
1¾ cups oatmeal

salt
½ cup butter
1 tsp. soda

Work with fingertips into crumbs, put in baking tin except 1 cup for topping.

Filling:

2 cups raisins, cover with
plenty of water
2 heaping tbs. cornstarch

¾ cup sugar
1 tsp. vanilla

Cook until thick, you may also use cherries or pineapple instead of raisins.

Leona Mehlop

DEVILS FOOD CAKE

2 cups sugar
2 squares chocolate
2½ cups cake flour
2 tbs. butter

2 eggs
2 cups buttermilk
2 tsps. soda
1 tsp. vanilla

Melt chocolate and butter together, add buttermilk and flour. Add salt and soda after flour has been sifted and measured. Add vanilla. Bake at 350° for 30 to 35 minutes.

Mrs. Hillard Stapel

FUDGE PUDDING CAKE

- | | |
|-------------------------|------------------------|
| 13 x 9 x 2 pan | 1 cup miniature marsh- |
| 1 pkg. cake mix | mallows |
| 1 cup brown sugar | desired amount of nuts |
| $\frac{1}{2}$ cup cocoa | 2 cups hot water |

In cake pan mix brown sugar, cocoa, and stir in hot water, add marshmallows. Spoon prepared cake mix over mixture. Sprinkle with nuts. Bake at 350° for 45 to 50 minutes. Serve warm topped with whipped cream.

Mrs. Hillard Stapel

CHILLED PINEAPPLE BAVARIAN CAKE

Make your favorite white cake or use 1 pkg. white cake mix and add $\frac{1}{3}$ cup drained crushed pineapple. (Save juice). Bake cake in 2 layers and let cool. Then make this filling: Combine 1 cup hot pineapple syrup (add water if needed) and 1 pkg. lemon jello. Chill until partially set. Beat until fluffy. Then fold in:

- | | |
|--|------------------------------------|
| 2 cups whipping cream | $\frac{1}{4}$ cup slivered almonds |
| $\frac{1}{4}$ cup powdered sugar | (if desired) |
| $\frac{1}{3}$ cup drained crushed pineapple (save juice) | |

Chill until mixture holds shape and is of spreading consistency. Put filling on layers, top and sides. Chill for hours or overnight.

Mrs. Orville Birkholz

SWEET CHOCOLATE CAKE

- | | |
|---------------------------------|---------------------------------------|
| 1 pkg. Bakers sweet chocolate | $\frac{1}{2}$ tsp. salt |
| $\frac{1}{2}$ cup boiling water | 1 tsp. baking soda |
| 1 cup butter or margarine | $2\frac{1}{2}$ cups sifted cake flour |
| 2 cups sugar | 1 cup buttermilk |
| 4 egg yolks (unbeaten) | 4 egg whites, stiffly beaten |
| 1 tsp. vanilla | |

Melt chocolate in boiling water. Cool. Cream butter and sugar until fluffy. Add egg yolks one at a time, and beat well after each. Add melted chocolate and vanilla. Mix well. Sift together salt, soda and flour. Add alternately with buttermilk to chocolate mixture, beating well. Beat until smooth. Fold in beaten egg whites. Pour into greased and floured pan. Bake at 350° 30 to 40 minutes.

Mrs. Herman Gennrich, Mrs. Hillard Stapel

RAISIN CUP CAKES

- | | |
|------------------------------|----------------------------|
| 1 cup sugar | 3 tsp. baking powder |
| $\frac{1}{3}$ cup shortening | $\frac{1}{2}$ cup raisins |
| 1 egg | $\frac{1}{2}$ tsp. vanilla |
| $\frac{1}{2}$ cup milk | $\frac{1}{4}$ cup nuts |
| $1\frac{1}{2}$ cup flour | |

Mrs. Helmuth Schultz

RHUBARB CAKE

- | | |
|-------------------------------|----------------------------------|
| $1\frac{1}{2}$ cups sugar | 1 tsp. soda |
| $\frac{1}{2}$ cup shortening | $\frac{1}{2}$ tsp. salt |
| 1 egg | 1 tsp. vanilla |
| 1 cup sour milk or buttermilk | $\frac{1}{2}$ cup walnuts |
| 2 cups flour | $1\frac{1}{2}$ to 2 cups rhubarb |

Cream sugar and shortening. Beat after adding the egg. Add sour milk, then the flour that has been sifted with the soda and salt. Add vanilla, rhubarb and walnuts. Put in greased pan. Sprinkle with brown sugar and cinnamon. Bake 45 to 50 minutes at 350°.

Mrs. Arwald Parpart

OVER NIGHT ANGEL FOOD

Sift 4 times: 2 cups sugar
 2 cups cake flour ½ tsp. cream of tartar
 Add 1 cup hot water and let stand until the next morning.
 Then add: 1 tsp. vanilla
 5 beaten egg whites pinch of salt
 2 tsps. baking powder

Fold into the batter. Pour in a large cake pan. Bake in slow oven 300° to 350° for 25 minutes or until done. When the cake is cool put on this filling.

5 egg yolks 1 cup sugar
 1 cup cream

Cook this until it is thick. Add chopped nuts and cut up cherries.
 Mrs. Wm. Heldt

SCOTCH CAKE

1 cup quick oatmeal 1 cup boiling water
 Pour water over oatmeal (let stand for 10 minutes.)
 Cream: Sift:
 ¼ cup butter 1¼ cups flour
 2 cups brown sugar 1 tsp. salt
 2 eggs ½ tsp. cloves
 Add soaked oatmeal ½ tsp. cinnamon
 1 tsp. soda

Add 1 cup raisins and ½ cup nuts. Bake in 9 x 13 pan in 350° oven for 35 minutes.
 Mrs. Edwin Seefeldt

FRUIT COCKTAIL CAKE

2 eggs 1¾ tsp. soda
 1¼ cups sugar ¾ tsp. salt
 1 No. 2 can fruit cocktail 2 cups all-purpose flour

Beat eggs, add sugar, beat again, add fruit cocktail, juice and all. Next add flour, soda and salt sifted together. Pour in greased and floured pan and top with ½ to ¾ cup brown sugar and ½ cup nuts.

Bake at 350° for about 40 min. If an extra topping is desired put on when just about done, ¾ cup brown sugar, ½ cup butter, 1 tabl. cream and ½ cup coconut.

Mrs. Charles Kohls Mrs. Cary Hartwig

RAW APPLE CAKE

1 cup sugar 1 egg
 ½ cup shortening 1½ cups flour
 ½ tsp. cinnamon ½ tsp. soda
 ½ cup warm coffee 2 cups raw diced apples

Mix in order given. You don't have to use electric mixer.

Topping: (Sprinkle on before putting in oven to bake.)

½ cup brown sugar ½ cup chopped nuts
 ½ tsp. cinnamon

Bake 40 to 45 minutes at 350°. Good with whipped cream.

Mrs. Lorence Schubert Mrs. Cary Hartwig

APPLE SAUCE CAKE

1 cup sugar 1 c. raisins
 ½ cup butter 1 tsp. cloves
 2 eggs (well beaten) 1 tsp. cinnamon
 1½ cups apple sauce 2 c. all purpose flour
 2 tsp. soda
 (in a little hot water)

Mix in order given, sifting cloves and cinnamon with the flour. Bake at 350° for 30 to 40 minutes. Frost with brown sugar icing.

Mrs. Ortwin Schmidt

APPLE CAKE

1 cup sugar
2 tblsp. butter
2 small eggs

1 cup milk
2 cups flour
3 tsp. baking powder

Mix all together and put in pan. Put sliced apples on top of batter and bake in a moderate oven. When done put butter, sugar and cinnamon on top and bake a little longer.

Mrs. Herman Gennrich

TOMATO SOUP CAKE

1 1/4 cups sugar
1/2 cup shortening
2 eggs
1 can tomato soup
2 cups sifted flour (cake)
2 tsp. baking powder

1 tsp. soda
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. cloves
1 tsp. vanilla
1/2 cup nutmeats or raisins

Sift dry ingredients together, cream sugar and shortening. Add unbeaten eggs, mix well. Stir in tomato soup, add the dry ingredients and mix well. Add nut meats or raisins and vanilla. Bake in 2 layer pans or an oblong loaf pan.

Mrs. Herman Fenske

GRAHAM CRACKER CAKE

1/2 cup shortening,
1 cup sugar
3 beaten egg yolks
1/2 tsp. vanilla
1/4 cup flour
1/4 tsp salt

1 1/2 tsp baking powder
24 crushed graham crackers
3/4 cup milk
1/2 cup walnuts
3 beaten egg whites

Mix shortening and sugar, add egg yolks and etc. Last, fold in beaten egg whites. Bake in 8 x 12 in. pan at 350° till done.

Mrs. Leroy Jungclaus

NUT LOAF (CHRISTMAS FRUIT CAKE)

Beat 5 eggs and add vanilla Add:

Sift in and mix well:

1 1/2 cups flour
1 1/2 cups sugar
1 tsp. baking powder
1 tsp. salt

1 lb. dates
1 lb. shelled walnuts
1 lb. Brazil nuts
1 8 oz. bottle cherries

Leave this all whole. Do not cup up. Grease and line pans with wax paper. Makes 3 loaf pans. Bake 1 hour at 350° degrees.

Mrs. Hillard Klaustermier

DATE CAKE

1 1/2 cups sugar
2 eggs
1 pkg. dates
1 1/2 cups boiling water
1 tsp. soda

4 tblsp. butter
1 1/2 cups all purpose flour
1 cup nuts
1 tsp. vanilla

Cut up dates, sprinkle soda over dates, pour over the 1 1/2 cups boiling water, add the 2 tblsp. butter and cool. Add this mixture to the sugar and eggs, and then add flour and nuts, salt and vanilla. Pour into pan and bake at 350° for about 30 to 35 minutes.

Mrs. Earl Dibb

APPLE SAUCE CAKE

Cream these:

- ½ cup shortening
- 2 cups sugar

Add:

- 1 egg
- 1½ cups apple sauce
(I use the full pint or can)
- 2 tsp. soda
- ½ cup boiling water

Add this to the creamed mixture

- 2½ cups all purpose flour
- ½ tsp. cinnamon
- ½ tsp. allspice
- ½ tsp salt
- 1 cup dates or raisins
- ½ cup chopped nuts

Bake in 350° oven for 40 to 45 minutes. Mrs. Clarence Schwartz

23-MINUTE ANGEL CAKE

- 1 cup flour

- 1 cup powdered sugar

Sift flour before measuring. Then sift flour and sugar together five times.

- 1½ cups egg whites
- 1 tsp. cream of tartar
- 1 tsp. salt

- 1 cup white sugar
- ½ tsp. almond extract

Beat egg whites, cream of tartar and salt together until stiff. Add 1 cup white sugar, 2 tabs. at a time. Add flavoring then flour powdered sugar mixture. Have oven hot and put cake pan in oven so it will be hot. Pour batter in hot pan. Set oven at 425°. Bake 23 minutes. Serve with Sunshine Sauce.

Sunshine Sauce:

Beat 4 egg yolks and ½ cup sugar until lemon colored. Add ¾ cup unsweetened pineapple juice and cook over low heat 8 minutes. Add 1 cup miniature marshmallows. Beat until all marshmallows are dissolved. Chill. Add ¼ tsp. vanilla and 1 cup whipped cream. Serve.

Mrs. Harold Lempher

FRUIT CAKE DELUXE

- 2 lbs. pitted dates
- 1 lb. walnuts
- 1½ cups sugar
- 3 tabls. melted shortening
- ½ cup cherry juice
- ½ tsp. salt
- 2 cups flour

- 1 lb. brazil nuts
- 1 8 oz. bottle maraschino cherries
- 4 eggs, well beaten
- 1 tsp. vanilla
- 1 tsp. baking powder

Sift dry ingredients together. Mix with fruits and nuts, which have been left whole, and cherry juice, vanilla, melted shortening and eggs. Blend carefully. Bake in 2 loaf pans, well greased, at 300 degrees, for about 1 hour.

Mrs. Byron Zellmann

MAYONNAISE CAKE

- 1 tsp. soda
- 1 cup hot water
- 1 cup chopped dates
- 1 tsp. vanilla
- ½ cup chopped nuts
- 2 cups flour

- 1 cup sugar
- 2 T. cocoa
- 1 tsp. cinnamon
- ¼ tsp. salt
- 1 cup mayonnaise

Combine soda water and dates and let set a few minutes. Sift dry ingredients and then stir together all ingredients. Bake in loaf pan at 350° for 40 to 50 minutes. Serve with whipped cream. Mrs. Oscar Rolf

RHUBARB CAKE

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|-------------------------------|--|
| 1 cup brown sugar | 1 tsp. vanilla |
| $\frac{1}{2}$ cup white sugar | 1 tsp. soda in |
| 1 egg | 1 cup sour milk |
| $\frac{1}{2}$ cup shortening | 2 cups flour |
| $\frac{1}{4}$ tsp. salt | $1\frac{1}{2}$ cups finely cut rhubarb |

Put in pan and sprinkle on top $\frac{1}{2}$ cup sugar, cinnamon, and nuts. Bake $\frac{3}{4}$ hour at 325° to 350° oven.

Mrs. Charles Kohls

CHOCOLATE CAKE

First melt 2 squares chocolate in $\frac{1}{2}$ cup mazola oil.

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|--------------|-----------------------------|
| Mix: | 1 tsp. salt |
| 2 cups flour | $\frac{1}{2}$ cup sour milk |
| 2 cups sugar | 1 heaping tsp. soda |
| 2 eggs | 1 tsp. vanilla |

Pour first mixture into second mixture and beat 2 minutes. Over all pour 1 cup boiling water and beat another 2 minutes. Pour in large baking pan and bake in moderate oven 45 minutes.

Mrs. Herbert Klaustermeier

POPPYSEED CAKE

- | | |
|----------------------------------|---|
| $\frac{3}{4}$ cup butter or lard | 1 tbs. vanilla |
| $1\frac{1}{2}$ cups sugar | $\frac{1}{2}$ tsp. salt |
| 2 cups flour | $\frac{1}{2}$ cup poppy seed soaked for 2 |
| 2 tsps. baking powder | hours in 1 cup milk |
| 4 egg whites beaten | |

Cream shortening and sugar. Add poppyseed in milk and vanilla. Add sifted dry ingredients. Lastly fold in the beaten egg whites. Bake in layers. Spread cream filling between layers and frost.

Mrs. Vernon Kruschke

CRUMB CAKE

- | | |
|---------------------------|------------------------------|
| 2 cups brown sugar | $\frac{3}{4}$ cup shortening |
| $2\frac{1}{2}$ cups flour | $\frac{1}{2}$ tsp. cinnamon |

Crumble as for pie crust, reserve $\frac{3}{4}$ cup for topping.

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|---------------------------|------------------------|
| 1 cup raisins | 1 tsp. soda in milk |
| $\frac{1}{2}$ tsp. cloves | 2 eggs |
| 1 cup sour milk | $\frac{1}{2}$ cup nuts |

Put in pan, then sprinkle with the reserved crumbs. Bake about 45 minutes at 350°.

Mrs. Arwald Parpart

YELLOW ANGEL FOOD

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|------------------------------|------------------------------------|
| 7 egg yolks | $1\frac{1}{2}$ cup cake flour |
| $\frac{1}{2}$ cup cold water | $\frac{1}{2}$ tsp. baking powder |
| 1 cup sugar | $\frac{1}{2}$ tsp. cream of tartar |
| 1 tsp. lemon flavoring | 7 egg whites |
| 1 tsp. vanilla | |

Beat egg yolks till thick and creamy. Add water, sugar and flavoring. Beat. Add the sifted dry ingredients. Beat the egg whites with cream of tartar till real stiff, fold into other mixture. Bake in angel food pan or loaf pan. Bake in 350° oven.

Mrs. Roy Landin

WHITE FRUIT CAKE

- | | |
|---|------------------------|
| 1¼ c. butter (or ½ butter & ½ shortening) | 2 c. shredded coconut |
| 2 c. sugar | 1 c. white raisins |
| 3 eggs - one at a time | ¼ c. citron |
| 3 c. flour - mix with 2 t. baking powder | ¾ c. walnuts |
| 1 c. milk | 1 c. mixed white fruit |
| | 1 t. lemon extract |

Mix well and bake slowly 1 hour or more at 250 degrees. Makes 1 loaf 9x4 pan. Mrs. Hubert Mielke

SWEET CHOCOLATE DATE CAKE

Pour 1 cup hot water over 1 lb. package of cut dates and 1 tsp. soda. Let cool. Cream ½ cup shortening, 1 cup sugar, add ¼ tsp. salt, 2 eggs and vanilla. Beat. 1 tabls. cocoa, 1¾ cup flour, add to date mixture. Pour into 10 x 14 in. pan and sprinkle top with nuts. Break up a sweet chocolate bar and arrange pieces on dough, pressing down into dough. Bake 30 or 40 minutes.

Serve with whipped cream or mix 1 cup brown sugar, ½ cup butter, 1 tbs. flour and sprinkle on baked cake. Return to oven for 5 minutes.

Mrs. Clinton Rommel

OVER NIGHT CAKE

2 cups sifted cake flour. Then sift together 1½ cups sugar, ½ tsp. cream of tartar sifted 3 times. Add 1 cup boiling water, beat well. Let stand till next morning. Beat 5 egg whites till stiff, ½ tsp. salt, 2 tsp. baking powder and vanilla. Mix together and bake ½ hour in slow oven, then at 375°. Bake in ungreased pan and when done turn upside down till cool.

Frosting:

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|-------------|-------------|
| ¼ cup flour | 2 cups milk |
| ⅔ cup sugar | 5 egg yolks |
| salt | |

Beat well. Put in double boiler and cook till thick, add butter and vanilla. Cool. Put on cake. You can put on nuts or cut up maraschino cherries.

Mrs. Alex Kuenzel

RAW APPLE CAKE

- 2 eggs
2 cups sugar
½ cup shortening
Cream these 3 ingredients.

Add: 2 cups flour combined with:

- 2 tsp. soda
1 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg

Add: 4 cups diced raw apples

Nuts, raisins or dates can be added. Bake 1 hour at 350° in 9 x 13 pan.

Mrs. Donald Splettstazer

APPLE CAKE

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|----------------------------|---------------------------|
| 3 cups flour (all purpose) | 1 cup shortening |
| 2 tsp. soda | 1 cup cold coffee or milk |
| 2 cups sugar | 4 eggs |
| 1 tsp. cloves | 3 raw apples, sliced thin |
| 2 tps. cinnamon | 1 cup nuts |
| 1 tsp. nutmeg | 1 cup raisins |
| ½ tsp. cloves | |

So moist-frosting isn't needed.

Mrs. Ivar Lemmage

375° . 15 mins.

350 degrees 1 hour

GERMAN SWEET CHOCOLATE CAKE

- | | |
|----------------------------------|---------------------------------------|
| 1 pkg. german sweet chocolate | 1 tsp. vanilla |
| $\frac{1}{2}$ cup boiling water | $\frac{1}{2}$ tsp. salt |
| 1 cup butter or other shortening | 1 tsp. soda |
| 2 cups sugar | $2\frac{1}{2}$ cups sifted cake flour |
| 4 egg yolks, unbeaten | 1 cup buttermilk |
| | 4 egg whites |

Melt chocolate in $\frac{1}{2}$ cup boiling water and cool. Cream butter and sugar until light and fluffy. Add egg yolks, one at a time, and beat well after each addition. Add the melted chocolate and vanilla. Mix well, sift together the salt, soda, and flour. Then add alternately with buttermilk to chocolate mixture, beating well. Beat until batter is smooth.

Beat egg whites until stiff peaks form. Fold into batter. Pour into 3 8 or 9 inch layer cake pans lined on bottoms with wax paper. Bake in moderate oven (350°), 35 to 40 minutes, and cool.

Frost top with coconut pecan frosting or use any favorite frosting or whipped cream.

Mrs. Arthur Strey

COCOA CHIFFON CAKE

Stir until smooth, then cool. Step 1

- | | |
|--|-------------------------|
| $\frac{3}{8}$ cup ($\frac{1}{4}$ cup plus 2 tbs.) boiling water | $\frac{1}{4}$ cup cocoa |
|--|-------------------------|

Measure and sift together into mixing bowl:

- | | |
|---|-------------------------|
| $\frac{3}{4}$ cup flour (spoon lightly, do not pack) | 2 tsps. baking powder |
| $\frac{7}{8}$ cup ($\frac{3}{4}$ cup plus 2 tabs.) sugar | $\frac{1}{2}$ tsp. salt |

Make a well and add in order:

- | | |
|--|--------------------------------------|
| $\frac{1}{4}$ cup cooking oil such as Wesson | $\frac{1}{2}$ tsp. vanilla |
| 4 unbeaten egg yolks (medium size) | $\frac{1}{8}$ tsp. red food coloring |
| the cooled cocoa mixture | Beat with spoon. |

Step 2. Measure into mixing bowl.

- | | |
|---|------------------------------------|
| $\frac{1}{2}$ cup egg whites (4 whites) | $\frac{1}{4}$ tsp. cream of tartar |
|---|------------------------------------|

Whip until white form very stiff peaks. They should be stiffer than angel food. Don't underbeat.

Step 3. Pour egg yolk mixture gradually over whipped egg whites, gently folding with rubber scraper just until blended. Do Not Stir. Pour into ungreased pan and bake. 9 inch tube 325° . 50 to 55 minutes. 8 x 8, 9 x 9 in. pan 350° 30 to 35 minutes. Immediately when done turn pan upside down until cold.

Mrs. Gertrude Breyer

RICH CHOCOLATE FROSTING

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|--|--|
| 4 tbs. butter | dash of salt |
| $2\frac{1}{2}$ cups sifted confectioners sugar | $2\frac{1}{2}$ squares Bakers unsweetened chocolate (melted) |
| 1 egg unbeaten | 1 tsp. vanilla |
| 1 tbs. milk | |

Cream butter, add 1 cup of sugar gradually and cream well. Add egg and blend. Add remaining sugar, alternately with milk, beating well. Add salt, chocolate and vanilla and beat until smooth. Makes enough frosting to cover top and sides of two 9 inch layers or top and sides of 13x9x2 inch cake.

Mrs. Earl Heldt

CHOCOLATE NUT LOAF

- | | |
|--|-------------------------|
| 2½ cups sifted flour | Sour milk or buttermilk |
| 1 tsp. soda | (See below for amount) |
| 1 tsp. salt | 2 tsp. vanilla |
| 1 cup shortening | 1 cup finely cut nuts |
| 2 cups sugar | |
| 5 eggs unbeaten | |
| 3 squares Bakers unsweetened chocolate, melted | |

With butter, margarine use 1 cup sour milk. With vegetable or other shortening use 1½ cups sour milk.

Sift flour once, measure, add soda, and salt, sift together three times. Cream shortening, add sugar gradually and cream together until light and fluffy. Add eggs one at a time, beating well after each, add chocolate and blend. Add flour alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla and nuts. Stir to blend. Turn into 16 x 10 x 2 inch pan which has been lined with paper on bottom and greased. Bake in oven 350°, 45 minutes or until done. Spread rich chocolate frosting on top of cake or serve plain. This cake may be made without nuts and bake in two 9x9x2 inch square pans. Bake in oven 350° for 35 minutes.

BURN'T SUGAR CAKE

BURN'T SUGAR SYRUP

Melt (caramelize) ¾ cup sugar in large heavy skillet, stirring constantly. When a dark brown syrup, remove from heat; slowly add ¾ cup boiling water. Heat and stir until all dissolves. Boil to reduce syrup to ½ cup. Cool.

CAKE

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|-----------------------|----------------------------|
| ½ cup shortening | 1 cup water |
| 2½ cups cake flour | 3 tblsp. burnt sugar syrup |
| 1½ cups sugar | 2 eggs |
| 3½ tsp. baking powder | 1 tsp. vanilla |
| ½ tsp. salt | |

Stir shortening, just to soften. Sift in dry ingredients. Add ¾ cup of the water; mix until all flour is dampened. Then beat vigorously 2 minutes. Add remaining water, 3 tblsp. burnt-sugar syrup, eggs and vanilla; beat 2 minutes longer. Bake in 2 paper-lined 9x1½ inch round pans in moderate oven (375°) about 20 minutes or until done. Cool 10 minutes; remove from pans. When thoroughly cool, fill with date filling and frost with burnt-sugar frosting. Press broken walnuts on sides.

DATE FILLING

- | | |
|-----------------------|----------------------------|
| 1½ cups dates, cut up | ¼ cup burnt-sugar frosting |
| ⅓ cup sugar | (not syrup) |
| 1 cup water | ¼ cup chopped walnuts |
| ¼ tsp. salt | |

Combine dates, sugar, water and salt; bring to boiling. Cook gently, stirring constantly, about 4 minutes or until thick. Remove from heat. Cool to room temperature. Fold in the ¼ cup burnt-sugar frosting and walnuts. Spread between layers.

BURN'T-SUGAR FROSTING

- | | |
|---------------------------------|------------------|
| 2 egg whites | ¼ cup cold water |
| 1¼ cups sugar | dash salt |
| 3 to 4 tblsp. burnt-sugar syrup | 1 tsp. vanilla |

Place all ingredients except vanilla in top of double boiler (not over heat); beat 1 minute with electric or rotary beater. Place over boiling water and cook, beating constantly, until mixture forms peaks, about 7 minutes (don't overcook). Remove from boiling water. Add vanilla and beat till of spreading consistency, about 2 minutes. Reserve ¼ cup frosting for date filling.

Mrs. Mark Krueger

CHOCOLADE TAART

(Dutch Chocolate Layer Cake with Chocolate Whipped Cream Frosting)

1. Set oven at 350°. Grease and line two 9 inch layer cake pans with waxed paper. In a double boiler, melt 3 tbsp. butter with 3 squares unsweetened chocolate; cool 10 minutes. Sift 2½ cups cake flour with 4 tsp. baking powder.
2. In a large bowl, at high speed beat 4 eggs 10 minutes or until thick. Gradually beat in 2 cups granulated sugar; beat 2 min. Beat in cooled chocolate-butter mixture; beat 1 min. longer.
3. At low speed alternately beat in flour and 1 cup milk, a little at a time. Pour into pans, bake 30 min. Cool 10 min. Remove from pans onto cake rack, carefully peel off waxed paper.
4. Meanwhile, in double boiler mix ¼ cup granulated sugar, 2½ tbsp. cocoa, 1 tbsp. cornstarch, 1 cup milk. Cook, stirring, till thick; add 1 tsp. vanilla, cool.
5. Set aside ⅓ cup of this filling. Spread rest between the two layers.
6. Whip 2 cups heavy cream. Into it fold reserved filling. Spread onto cake to frost it. Shred 1 square candy-making chocolate over top of cake.

LaVonne Lempher

OATMEAL CAKE

1 cup quick oatmeal	1 tsp. cinnamon
1½ cup boiling water	½ cup shortening
Mix and let stand	2 eggs
1 cup sugar (white)	1 tsp. vanilla
1 cup brown sugar	

Mix and add: 1½ c. flour, 1 tsp. soda, ½ tsp. salt.

Mix all with oatmeal. Bake at 350° for 40 to 45 minutes.

Frosting: (put on cake while hot)

⅔ cup brown sugar	1 cup nuts (optional)
6 tbs. butter	1 tsp. vanilla
1 cup coconut	

Spread on hot cake and put under broiler till golden. Mrs. August Voss
Mrs. Byron Zellmann Mrs. Alice Spellum

WALDORF ASTORIA'S CHOCOLATE CAKE

Mix together and set aside:

- 1 tblsp. of red food coloring
- 3 tblsp. of water
- 6 tblsp. Nestles quick chocolate mix

Cream together:

- ½ c. shortening
- 1½ cups sugar

Add:

- 2 eggs and cream together
- Add food coloring mixture
- Add 1 cup buttermilk alternately with:
- 2¼ cups cake flour that has been sifted with ½ tsp. salt
- Add 1 tsp. vanilla

Mix well (you may use electric mixer for this part of recipe, but do not use the mixer when leavening is added.)

Mix together 1 tbs. vinegar and 1 tsp. soda. Add to batter with whipping spoon.

Divide in two 8 inch layer pans. Fit bottom with waxed paper. Grease sides. Bake 350° for 30 to 35 minutes.

Janelle Birkholz

FRUIT CAKE

$\frac{1}{2}$ cup shortening
 1 egg
 $\frac{1}{2}$ cup coffee
 $1\frac{1}{2}$ cups raw apple
 1 tsp. soda
 $\frac{1}{2}$ tsp. salt

1 cup sugar
 $\frac{3}{4}$ cup raisins
 $\frac{1}{2}$ tsp. cloves and nutmeg
 $1\frac{1}{2}$ cup flour
 $\frac{1}{2}$ cup nuts
 1 tsp. cinnamon

Dough will be quite stiff. Bake in moderate oven in 9 inch square pan until done. Mrs. Helmuth Fenske

CARROT CAKE

2 c. white sugar
 2 c. flour
 2 tsp. cinnamon
 2 tsp. soda

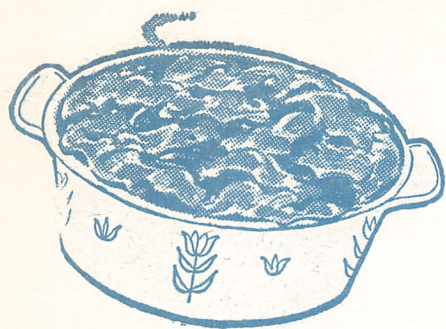
$\frac{1}{2}$ tsp. salt
 1 box of 7 oz. coconut
 2 c. shredded carrots
 1 c. chopped nuts

Mix well these ingredients in a large bowl, then stir in all at once $1\frac{1}{2}$ c. salad oil, 3 eggs, 1 can of 7 or 8 oz. crushed pineapple with juice, 2 tsp. vanilla. Beat well. Pour mixture in greased 9x13 pan and bake at 350 for 35 to 45 minutes. Cool and frost with the following. 2 (3 oz.) pkg. Philadelphia cream cheese, $\frac{1}{2}$ c. butter or 1 stick of margarine, dash of salt, 1 lb. of powdered sugar, 1 tsp. vanilla. Blend all together and cream well. Spread on cooled cake.

Mrs. Douglas Dibb

Mrs. Oscar Rolf

Mrs. Ruben Zellmann



CASSEROLES



CALICO BEAN BAKE

1 can kidney beans (2 cups) Add:
 1 can pork and beans (2½ c.) ½ c. catsup
 1 can Lima beans (2 cups) 1 tblsp. brown sugar
 Put into 2 quart casserole 1 tsp. Frenches mustard
 1 tsp. salt
 1 or 2 tblsp. vinegar

Add 2 cups diced Canadian bacon or ham and ⅔ cup chopped onion. Fry meat and onion in 3 tblsp. fat till tender but not brown. Add all together in casserole and bake 30 minutes at 350°.

Mrs. Hilton Mesenbring

CARROT RING

½ c. brown sugar 1 c. grated carrots
 ¾ c. shortening 1 c. flour
 2 egg yolks 1 tsp. baking powder
 2 tblsp. water ½ tsp. salt
 1 tsp. lemon juice 1 tsp. soda
 2 egg whites, beaten

Bake in ring mold and serve with creamed peas in center. Bake ½ hour at 350°.

Mrs. Wallace Dibb

RICE SAURKRAUT AND HAMBURGER CASSEROLE

1 cup cooked rice 1 tsp. salt
 2 lbs. hamburger ¼ tsp. pepper
 2 cups sauerkraut

First cook rice. Brown hamburger in frying pan. Mix kraut, cooked rice and hamburger. Put this in 2 qt. greased casserole and bake at 375° for 25 minutes

Mrs. Jon Schwichtenberg

RICE HOT DISH ✕ 2-17-71

1 lb. hamburger (browned 1½ c. water
 with onion and some celery) ½ c. uncooked rice
 1 can cream of mushroom soup 2 tblsp. soy sauce
 1 can chicken noodle soup

Mix all together. Bake 325° for 1½ to 2 hours.

Mrs. Norman Stender

CHOW MEIN HOT DISH

1 lb. ground beef 1 can cream of chicken
 2 chopped onions soup
 2 cups chopped celery 2 cups water
 1 can cream of mushroom 4 tsp. soy sauce
 soup ½ cup uncooked rice
 1 can chow mein noodles

Brown ground beef, add the remaining ingredients, except the noodles. Bake 1½ hours. Add noodles to the top and bake for ½ hour.

Mrs. Al. Hovern

WIENER SUPPER BAKE

¼ c. chopped onion ½ tsp. salt, pepper
 1 cup tomatoe catsup 2 tblsp. vinegar
 ½ cup water 3 tblsp. worchestershire sauce
 2 tblsp. brown sugar ½ tsp. mustard

Cut wieners or frankfurters in gashes round and round. Place in this sauce and bake ½ hour.

Simmer for 20 minutes.

Mrs. Clinton Rommel

HOT DISH

- 2 c. diced celery (boil and save juice.)
- 1 small onion, brown
- 1 lb. hamburger, brown
- 1 can cream of chicken soup

- 1 can cream of mushroom soup
- 6 oz. noodles, boil in salted water

Bake 1 hour.

Mrs. Oscar Rolf

LUNCHEON CASSEROLE

- 1 pkg. macaroni rings (uncooked)
- 2 cans cream style corn

- 2 cans chicken soup (rice)
- 1½ lb. hamburger, fried with onion
- green pepper can also be added if desired

Bake in moderate oven until macaroni are done. Mrs. Raymond Dietel



TUNA HOT DISH

- 1½ cups celery
- 2 tbsp. butter
- Saute for 15 minutes
- Mix: 1 can or 1 cup chicken
- 1 can chicken gumbo soup

- 1 cup milk
- Add ingredients to celery mixture
- 2 cups chow mein noodles

Put part of noodles in bottom of casserole and the rest of noodles on top. Bake for 1 hour at 350°. Mrs. Douglas Dibb

TUNA HOT DISH

- 2 small cans tuna
- 2 hard boiled eggs
- 1 green pepper cut
- 2 small bottles stuffed olives

- 1 can mushrooms
- 1 small onion grated
- 2 cups uncooked noodles
- 2 cups white sauce

Cover with buttered bread crumbs and bake.

Mrs. Oscar Rolf

HOT DISH

- 1 lb. hamberger
- 1 large onion
- celery
- 1 can tomato soup
- 1 can mushroom soup

- 1 can tomato juice or 1 can water
- 1 package chow mein noodles
- 1 can kidney beans
- 1 can carrots

Bake 1 hour.

Mrs. Albert Birkholz

TUNA OR SALMON CASSEROLE

- 1 6oz. can tuna fish or salmon
- 1 can mushroom soup
- ½ c. American cheese (grated)
- 1 c. cooked rice
- 1 c. medium white sauce

- ¼ c. celery
- ½ c. chopped onions
- 1 tbsp. butter or margarine
- ¾ c. soft bread crumbs

Cook celery and onions in boiling water for 5 min. Grease casserole and turn oven to 350°. Flake Tuna or Salmon. Grate cheese, make medium white sauce. Add tuna, rice, cheese, soup, celery and onions to white sauce. Mix gently. Pour into casserole. Melt butter, mix with crumbs and sprinkle on top. Bake in moderate oven 350° for 20 min.

Mrs. Lloyd Geertgen

POTATO SOUP WITH DUMPLINGS

- | | |
|--------------------------------------|---|
| 3 or 4 peeled potatoes (about 1 lb.) | 1 tsp. salt |
| 1 medium onion diced | 1 qt. milk |
| 1 c. celery | $\frac{1}{2}$ c. butter (or less depending on richness desired) |
| 1 c. water | |

Cut potatoes into half-inch cubes. Add potatoes, onion, celery and salt to water. Cook 10 min. Add milk. Heat until soup is hot. Add butter. After butter is melted add dumplings. Cover and cook for 15 min. without lifting lid.

DUMPLINGS

- | | |
|--------------------------------|-------------------------------|
| 4 tsp. milk | $\frac{1}{2}$ tsp. table salt |
| 2 eggs, beaten | dash of pepper |
| 1 c. flour | 1 tsp. baking powder |
| $\frac{1}{4}$ tsp. celery salt | |

Add milk to egg. Sift flour twice with remaining ingredients. Add all at once to liquid. Mix well with fork. Dip tsp. into hot soup before dropping small amount of dumpling dough into soup, use about $\frac{1}{2}$ tsp. of dough for each dumping.

Mrs. Jon Schwichtenberg

MIXED VEGETABLE HOT DISH

- | | |
|----------------------------------|-----------------------------------|
| 1 $\frac{1}{2}$ lbs. ground beef | 1 can mixed vegetables, use juice |
| 1 c. diced celery | 2 cups chow mein noodles |
| 1 can chicken rice soup | 1 can mushrooms and juice |
| 1 large onion, chopped | 4 tbsp. soy sauce |
| 2 cans mushroom soup | |

Brown meat, onion, and celery. Mix with soups, vegetables, chow mein noodles, soy sauce and mushrooms. Bake in moderate oven 350° for 1 hour.

Mrs. Edwin Burandt

MACARONI LOAF

- | | |
|------------------------------------|---------------------------------|
| $\frac{3}{4}$ c. uncooked macaroni | 1 tbsp. grated onion |
| 1 c. bread cubes | 2 tbsp. green pepper or pimento |
| $\frac{1}{2}$ c. melted butter | 1 c. hot milk |
| $\frac{1}{2}$ c. grated cheese | salt and pepper |
| 2 eggs, beaten | |

Cook macaroni and drain. Mix with all the other ingredients. Pour into a well greased loaf pan. Place pan in pan of water and bake slowly 1 hr. Let stand 15 minutes before cutting. Serve with creamed chicken, turkey or tuna.

Mrs. Edward Mlynar

ESCALLOPED POTATOES WITH MUSHROOMS

- | | |
|-------------------|-------------------------------|
| 1 lb. ground beef | $\frac{1}{2}$ lb. ground pork |
|-------------------|-------------------------------|

Fry brown in skillet; season with salt and pepper. Add 1 can of tomato soup and 3 tbsp. flour. Put in the bottom of a greased casserole.

- | | |
|---------------------------|----------------|
| Add 1 c. onion, cut fine | rooms |
| 1 c. chopped celery | pour over meat |
| 1 small can chopped mush- | |

Add sliced raw potatoes on top of other ingredients to fill the casserole. Sprinkle in a little flour, salt, pepper and butter. As for escalloped potatoes, cover with a can of mushroom soup thinned with a small amount of milk.

Mrs. Al. Hovern

VEAL RICE HOT DISH

- | | |
|------------------------------|---------------------------------------|
| 1 lb. cubed veal | $\frac{1}{2}$ c. raw rice |
| 1 can cream of mushroom soup | $\frac{1}{2}$ c. finely cut celery |
| 1 can chicken rice soup | $\frac{1}{2}$ c. finely cut onion |
| 2 cups hot water | salt and pepper to taste |
| 1 small can mushrooms | $\frac{1}{4}$ c. chopped green pepper |
| | $\frac{1}{4}$ c. pimento |

Brown veal, add remaining ingredients, place in a buttered baking dish and bake in a 350° oven for 1 hr. Add more water if too thick after 45 minutes of baking.

Mrs. Vernon Wroge

SAUSAGE AND NOODLE CASSEROLE

- | | |
|----------------------------------|------------------------|
| 1 pkg. 8 oz. egg noodles | 1 pkg. porketts |
| 2 cans cream of chicken soup | $1\frac{1}{2}$ c. milk |
| 1 can whole kernel corn, drained | |

Diced onion, salt pepper, as much as you like. Cook noodles, brown sausage slightly, cut sausage in pieces. Put all ingredients together in casserole. Bake at 350° for 30 to 60 minutes.

Mrs. Dennis Ide

BEEF POTATO BAKE

- | | |
|---|---|
| Combine $1\frac{1}{2}$ lbs. ground beef | 1 tbsp. minced onion |
| $1\frac{1}{2}$ c. fine soft bread crumbs | $1\frac{1}{2}$ tsp. salt |
| $\frac{3}{4}$ c. evaporated milk or light cream | 1 tsp. dry mustard |
| 1 egg slightly beaten | $\frac{1}{4}$ tsp. each of pepper and thyme |

Pat lightly and evenly into 10x6 inch baking dish. Bake in 350° oven for 40 minutes. Remove from oven. Turn oven to 450°. Prepare 1 envelope instant mashed potatoes according to package directions and spread over meat. Top with 6 tomato slices and sprinkle with $\frac{1}{4}$ cup shredded cheese, bake 10 min. longer.

Mrs. Edwin Lampher

SARMA

My Husband's Grandmother in Austria used to make this, so the measurements aren't too exact, as it never was written down.

Pour boiling water over small head of cabbage (whole) and let it simmer until leaves can be easily peeled off.

In bowl mix 1 lb. hamburger, salt, about $1\frac{1}{2}$ cup minute rice, and 1 tsp. of pepper (more or less to taste) peel leaves from cabbage and roll hamburger mixture into balls (about 2 tbsp. each) and wrap in cabbage leaves. Cook in small amount of water until hamburger and rice are done.

Mrs. Iver Lemmage

ASPARAGUS AND HAM HOT DISH

- | | |
|---|---------------------------|
| 2 c. soft bread cubes | 4 tbsp. flour |
| $\frac{3}{4}$ c. grated American cheese | $\frac{1}{2}$ tsp. salt |
| $\frac{1}{4}$ c. melted butter | 2 tbsp. onions |
| 1 no. 2 can asparagus | $\frac{1}{4}$ tsp. pepper |
| 1 c. diced cooked ham | $1\frac{1}{2}$ c. milk |
| White sauce | |
| 2 tbsp. butter | |

Mix bread cubes and melted butter. Put $\frac{1}{2}$ of them in a buttered $1\frac{1}{2}$ qt. casserole. Add asparagus, ham and cheese. Pour white sauce over this, then cover with the rest of the bread cubes. Bake 350° for $\frac{1}{2}$ hour.

Mrs. Vernon Kruschke

BAKED CHICKEN SALAD CASSEROLE

- | | |
|---------------------------------|---------------------|
| 2 c. boned chicken | ½ tsp. salt |
| 2 c. diced celery (cook 5 min.) | ¼ tsp. pepper |
| 2 tsp. minced onion | 2 tbsp. lemon juice |
| ½ c. chopped almonds | ¾ c. mayonnaise |
| 3 hard boiled eggs (diced) | ½ c. whipped cream |

Mix all ingredients together. Fold in whipped cream last. Crush 4½ oz. pkg. potato chips. Sprinkle over top. Bake 30 min. in 350° oven or until bubbly.

Mrs. Frank Schultz

HOT DISH

- | | | |
|----------------------------|------------------------------------|-----------------|
| 12 medium potatoes | onion | salt and pepper |
| 6 or 7 carrots | 1 or 2 cans cream of mushroom soup | |
| ½ c. celery (boiled) | 1 can or more of water | |
| 1 lb. fried hamberger with | | |

Bake 1½ hrs. to 2 hrs. Serves 12.

Mrs Herbert Klaustermeier

CHOW MEIN NOODLE HOT DISH

- | | |
|--------------------------------|--|
| 1 can luncheon meat (cut up) | 1 can cream of chicken soup |
| 1 8 oz. pkg. chow mein noodles | 2 cups milk |
| 1 can cream of mushroom soup | 2 cups celery boiled (save ¼ cup celery liquid.) |

Mix above and bake 1 hr. at 350°. Hamburger may be substituted for luncheon meat.

Mrs. Julius Stender

VEAL HOT DISH

- | | |
|--------------------------|------------------------------------|
| 1 lb. veal steak | 1 pkg. noodles, cooked and drained |
| 1 small onion | |
| 2 cans chicken rice soup | |

Brown veal steak, cut in cubes and onion cut fine, then mix all other ingredients and pour over noodles and veal and bake 1½ hrs. The last 15 min. sprinkle any amount of cashew nuts over top. Bake at 350°, no salt needed.

Mrs. Reuben Zellmann

HAM AND NOODLES HOT DISH

- | | |
|--|-----------------------|
| 2 c. ham cubed | 1 tsp. horseradish |
| 1 can mushroom soup | 1 c. lima beans |
| 1 c. shredded american or cheddar cheese | 1½ c. cooked noodles |
| 1 tsp. salt | ¼ c. dry bread crumbs |
| 2 tbsp. ketsup | 1 tbsp. butter |

Mix soup and cheese, cook and stir until cheese is melted, add remaining ingredients, except crumbs and butter, blend well, turn into casserole and bake 30 minutes at 350° serves eight.

Mrs. Hubert Mielke

WILD RICE (Steeped)

Add wild rice to boiling water, cover and let stand 20 minutes. Do this four times, drain well and place on burner over low heat to dry and fluff rice. Add butter and serve (add salt, to taste, to last boiling water.)

Mrs. Donald Splettstazer

BAKED ONIONS

- | | |
|--|--|
| Boil 6 c. cut onions in water 5 minutes. Drain | Soak 6 slices of bread crumbs in this liquid |
| Beat 8 eggs, add 2½ c. milk, ½ tsp. salt | Pour over onions in buttered casserole |

Bake about 45 minutes at 300°.

Mrs. Herman Gennrich

BAKED BEANS

- | | |
|------------------------------|-----------------------|
| 2 large cans pork and beans | 1 large onion chopped |
| $\frac{3}{4}$ c. brown sugar | Dash of garlic salt |
| $\frac{1}{2}$ c. catsup | 1 tsp. soy sauce |
| 1 tsp. dry mustard | 1 lb. hamberger |

Make hamberger into small balls and fry brown. Mix altogether and bake in baking dish and put on 4 strips of bacon. Bake $2\frac{1}{2}$ hours in 275° to 300° oven.

Mrs. Glennard Pohn
Mrs. Carl Lemmermann

TUNA FISH AND NOODLES HOT DISH

- | | |
|---------------------------|---|
| 3 tbsp. butter | $\frac{1}{2}$ c. pimienta cheese cut fine |
| 3 tbsp. flour | 12 ripe or stuffed olives |
| $\frac{1}{2}$ tsp. salt | 1 pkg. noodles, boiled in salted water |
| $\frac{1}{8}$ tsp. pepper | 3 hard boiled eggs chopped |
| $\frac{1}{2}$ c. milk | |
| 1 c. mushrooms | |

Melt butter, add flour and milk gradually, stirring constantly until thickens. Add tuna, cheese, mushrooms, olives, eggs and noodles in layers, pour over the thickened sauce, and bake 30 minutes 350° .

Mrs. Emil Schmalz

MACARONI AND CHEESE DISH

- | | |
|-----------------------|------------------------------|
| 1 c. macaroni, boiled | 2 small onions |
| 2 c. bread crumbs | $\frac{1}{2}$ c. cheese, cut |
| 1 tsp. salt | $\frac{1}{2}$ c. butter |
| 2 tbsp. pimienta | 6 eggs beaten separately |
| 2 tbsp. parsley | 2 c. boiled milk |

Melt butter and put in onion and fry, soak bread crumbs in milk. Mix a'l. ingredients, add egg whites beaten stiff last, put in buttered casserole and bake.

Mrs. Emil Schmalz

HOT DISH

- | | |
|------------------------|---------------------|
| 3 lbs. hamburger | 2 c. cubed potatoes |
| $\frac{1}{2}$ c. onion | 2 c. carrots |
| 3 tbsp. shortening | 1 bunch celery |
| 2 cans Kidney beans | 2 qts. tomatoes |
| 2 tbsp. green pepper | |

Brown hamburger and onion in shortening. Add the vegetables and season to taste. Bake $1\frac{1}{2}$ hrs. Pour 1 can mushroom soup over top for baking.

Mrs. Henry Wroge

HAMBURGER PIE

- | | |
|---|-----------------------------|
| 1 medium onion, chopped | 1 can condensed tomato soup |
| 1 lb ground beef | 5 medium potatoes, cooked |
| $\frac{3}{4}$ tsp. salt | $\frac{1}{2}$ cup warm milk |
| dash of pepper | 1 beaten egg |
| 1 1-lb. can (2 cups) cut green beans, drained | salt and pepper |

Cook onion in small amount of hot fat until tender, but not brown. Add ground beef and brown. Add drained beans and soup. Pour into greased casserole Mash potatoes while hot, add milk, egg and seasonings. Drop in mounds over meat in casserole. Bake in 350° oven for 25 to 30 min. Makes 6 servings. If desired, sprinkle potatoes with $\frac{1}{2}$ cup shredded process American cheese before baking.

Mrs. Jon Schwichtenberg

BAKED TUNA DISH

1 can celery soup	Mix this together
$\frac{3}{4}$ c. milk	2 c. noodles, boiled
2 tsp. onion	7 oz. can tuna
salt and $\frac{1}{2}$ tsp. pepper	2 c. asparagus, drained

Put in greased casserole, put noodles, tuna and asparagus on bottom, and pour the rest over. Bake 400°, 30 minutes. Miss Frieda Rolf

LASAGNA

Saute 1 medium onion in 2	Add the spices:
tblsp. olive oil, add 1 clove	$\frac{1}{2}$ tsp. basil
garlic (minced)	$\frac{1}{2}$ tsp. oregano
Add:	2 pinches mixed Italian spices
1 lb. ground beef, fry until	$\frac{1}{4}$ tsp. garlic salt
grey	dash of red and black pepper
Add:	1 tsp. salt, dash of onion salt
$\frac{1}{2}$ c. celery (if desired)	Simmer several hrs. above is sauce
3 cans tomato sauce	recipe.
(8 oz. size)	
1 can water	

Butter casserole put in a layer of sauce, layer of noodles (about 3 two inch noodles) layer 8 oz. provolone cheese, sauce, noodles, 8 oz. muzarella cheese. sauce, noodles and cottage cheese with chives mixed with 1 egg, sauce, noodles, remaining sauce and sprinkle heavily with Parmisian cheese. Bake about 30 minutes at 375° or until cheese melts. Bake 1 hr. and don't put the cheese on until the last 30 min. Serve with Garlic Toast.

Garlic Toast: Melt butter, add garlic salt, spread on bread (French bread is best) sprinkle with Parmesan cheese, broil until brown. Watch carefully as it burns easily, Toast other side. Mrs. Tony Warzyniak

TUNA HOT DISH

1 can mushrooms, liquid &	1 c. chow mein noodles
all, saute in butter	1 can cr. of mushroom soup
1 c. diced celery	1 can chunk style tuna
$\frac{1}{4}$ c. minced onion	(water packed)
$\frac{1}{2}$ c. chopped green pepper	

Combine all ingredients, saving some of the noodles for top. Sprinkle toasted almonds and pimento on top. Bake 40 minutes at 325 degrees. Serves 6. Mrs. Lydia Schmalz

POTATO HOT DISH

5 6 medium cut potatoes	1 can tomato soup
1 lb. hamburger, browned	1 can cream of mushroom
with 1 large onion	soup
4 or 5 med. cut carrots	season with salt and pepper
1 c. chopped celery	

Mix and bake for about 1 $\frac{1}{2}$ hours. Mrs. Wesley Lampher

CHOW MEIN HOT DISH

brown 1 lb. hamburger,	1 can chicken gumbo soup
1 onion	season and let simmer
Add:	3 tblsp. soy sauce
1 can tomato soup	1 bunch celery

Cook and drain celery. Save the water, add to rest. Put in casserole with chow mein noodles. Bake $\frac{1}{2}$ hour. Mrs. Vernon Briesemeister

MEAT BALL SKILLET MEAL

- | | |
|------------------------|--|
| 1 egg | 3 tbsp. grated onion |
| ½ c. milk | 1 lb. ground beef |
| 1 c. soft bread crumbs | ¼ c. flour |
| 1 tsp. salt | 1 tbsp. fat |
| ½ tsp. dry mustard | ¾ c. milk |
| ½ tsp. celery salt | 1 can cream of mushroom soup |
| ¼ tsp. pepper | 1 pkg. frozen or canned mixed vegetables |
| ¼ tsp nutmeg | |

Combine egg, milk, crumbs, seasoning, onion and beef, shape into small balls. Roll lightly in flour. Melt fat in skillet. Brown meat balls in skillet. Combine mushroom soup and milk and pour over meat balls, add vegetables, and simmer for 20 minutes. Mrs. Hillard Stapel

SCALLOPED CABBAGE

- | | |
|----------------------|----------------|
| 6 c. chopped cabbage | 2 tbsp. flour |
| 1 tsp. salt | 1 c. milk |
| 1 c. water | dash of pepper |
| 2 tbsp. butter | |

Simmer cabbage, water and salt until partly done. Combine butter, flour, milk and peppers with liquid from cabbage. Put cabbage in casserole, pour sauce over and sprinkle top with cracker crumbs, butter and paprika. Bake in moderate oven ½ hour. Mrs. George Emich

CHICKEN SPAGHETTI

Stew 4 lb chicken until tender, saving broth. cut into small pieces, add to 2 cups broth:

- | | |
|-----------------------|--|
| ¾ c. minced celery | Add: |
| 1 tsp. parsley flakes | 1 box cooked spaghetti, chicken and 1 small can mushrooms with juice |
| ¼ c. minced onion | 1 can tomatoes sieved and salt and pepper to taste |
| 1 clove garlic | |
| let simmer until done | |

Simmer until blended and thick. Add 1 lb. grated cheese. Serves 6-8, serve with tossed salad and rolls. Mrs. Tony Waryzniak

CHICKEN NOODLE HOT DISH

- | | |
|---------------------------|---------------------|
| ½ pkg. med. sized noodles | 1 can mushroom soup |
| 1 small can peas | salt and pepper |
| 2 c. chicken, cut up | |

Cook noodles in salt water and drain. Add chicken, mushroom soup and peas. Season to taste, put in baking dish and pour a thin white sauce over top. Cover with potato chips. Bake in 350° oven for 1 hour. Mrs. John Strei

RICE PILOFF

- | | |
|-------------------------|---------------------|
| 1 c. whole grain rice | 2½ c. boiling water |
| 1½ c. boiled vermicelli | ¼ lb. butter |
| 4 beef boullion cubes | |

Fry rice and vermicelli in ¼ lb. butter until quite brown. Dissolve 4 boullion cubes in 2½ c. boiling water. Pour rice mixture into broth and simmer or bake ¾ hr. Excellent side dish for chicken, wild duck or pheasant. Serves 6-8. Mrs. John Klobe

SWEDISH RICE PUDDING

4 eggs
 $\frac{1}{2}$ c. sugar
 $\frac{1}{4}$ tsp. salt
 1 tsp. vanilla

3 c. milk
 2 c. cooked rice (about $\frac{3}{4}$ c. raw)

Mix all together and put in casserole. Sprinkle cinnamon on top. Set in pan of water and bake $1\frac{1}{2}$ to 2 hours in slow oven.

Mrs. Harold Karels

SWEDISH RICE PUDDING

1 c. rice
 5 c. milk
 2 eggs, beaten
 $\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ tsp. ground cinnamon

2 tblsp. butter
 $\frac{1}{3}$ c. slivered almonds
 $\frac{1}{3}$ c. raisins
 1 tsp. salt

Combine rice and 1 cup boiling water in deep saucepan. Bring to boil, reduce heat and simmer for 15 minutes. Add milk and simmer for 45 minutes. Add to eggs. Stir in remaining ingredients. Pour into casserole. Set in pan of hot water and bake in hot oven (400°), for 45 minutes. Serves 6.

Mrs. Mark Krueger

HOT DISH

brown 1 lb. hamburger and 1 large onion

Cut up:
 2 or 3 medium sized carrots
 4 or 5 large potatoes

Put all together in a baking dish and pour 1 pt. tomato juice over this. Season with salt and pepper to taste. Bake at 350° until vegetables are done.

Mrs. Gerhard Gennrich

RICE HOT DISH

Pour $3\frac{1}{2}$ cups boiling water over 1 cup rice and 1 tblsp. salt. Cover and let stand while preparing the following:

1 lb. hamburger
 2 c. diced celery
 2 or 3 onions
 2 tblsp. butter

1 small can mushrooms
 4 tblsp. soy sauce
 1 scant tblsp brown sugar

Brown onions with celery and meat. Mix with other ingredients. Put in greased baking dish and bake 1 hour covered and $\frac{1}{2}$ hour uncovered to brown, if too dry as it is baking add more water.

Serve with Soy Sauce.

Mrs. Wesley Lampher Mrs. Walter Schultz

HOT DISH

1 tsp salt
 1 lb. hamburger

$\frac{1}{2}$ tsp pepper

Mix salt, pepper and hamburger and shape into walnut size balls, and brown in 2 tblsp. shortening. Dice 1 bunch celery and 2 onions, add to hamburger and brown.

1 can tomato soup
 1 can kidney beans
 2 potatoes or more cut into pieces

1 can whole kernel corn, drained

Put all ingredients in a roaster and bake in 350° oven for 1 hour.

Mrs. Hillard Latzke

GROUND BEEF AND NOODLE HOT DISH

- | | |
|--|--------------------------|
| 1 (8 oz.) pkg. macaroni | 1 can mushroom soup |
| 1½ lbs. ground beef | 1½ c. milk |
| 1 small can mushrooms | salt and pepper to taste |
| 1 small chopped onion | 1 c. chow mein noodles |
| ¼ lb. grated American cheese,
cubed | |

Cook macaroni in salted water, drain. Brown beef and onions. Mix all ingredients together (except chow mein noodles) and place in baking dish. Bake 40 minutes in 350° oven. Add noodles on top and bake 15 minutes longer. Serves 6 to 8. Mrs. Earl Dibb

CHICKEN HOT DISH

Cook 1 stewing hen until done; remove meat from bones and dice.

- | | |
|---------------------------|--------------------------|
| Add: | butter size of a walnut |
| 1 pkg. cooked noodles | 2 c. milk |
| 2 c. diced celery | 1 beaten egg |
| 1 medium onion, diced | chicken broth |
| 2 hard boiled eggs, diced | salt and pepper to taste |

Put all ingredients in casserole, sprinkle with bread or cracker crumbs and a little paprika. Bake in moderate oven about 1 hour.

Mrs. Lena Wroge

VEAL SUPREME

- | | |
|--------------------------|------------------------------|
| 1½ lbs. veal, chopped | 2 cans cream of chicken soup |
| ½ lb. pork, chopped | 2 c. water |
| 1 c. uncooked rice | salt and pepper to taste |
| 2 medium onions, chopped | 1 tsp. soy sauce |
| 2 c. celery, chopped | 1 can mushrooms |
| 2 cans mushroom soup | |

Brown meat and onions. Mix all ingredients together in a roaster. Bake 1½ to 2 hours in moderate 350°. Last ½ hour put chow mein noodles on top. Serves 12 to 15 people. Mrs. Earl Dibb

CORN CHOWDER

- | | |
|--------------------------------------|--|
| 1 qt. diced raw potatoes | 1 pt milk |
| 1 pt. boiling water | ½ tsp. salt |
| 4 tblsp. diced salt pork or
bacon | 2 tblsp. chopped parsley or
celery leaves |
| 1 onion, chopped | pepper |
| 2 c. canned corn | |

Boil the diced potatoes in a pint of boiling water 10 minutes. Fry salt pork and onion for 5 minutes. Add these to corn and potatoes. Cook till potatoes are done. Add milk, salt and pepper and bring mixture to boiling point. Add parsley or celery leaves. Serve hot in soup dishes with crackers. Mrs. Herman Gennrich

GREEN BEANS SUPREME

2 cans (1 lb size green beans), 1 cup boiling water, 1 pkg. (1½ oz.) dry onion soup. 1 can mushrooms (4 oz.) drained.

Cook and drain beans, season to taste. Blend together onion soup, boiling water and sliced mushrooms, simmer for 10 minutes. Pour over green beans and serve. Makes 8 servings. Mrs. Hillard Latzke

PORK GOULASH

- | | |
|--------------------------|-----------------------------------|
| 1 lb. lean pork, cubed | 1 small can mushrooms, if desired |
| 1 c. diced celery | |
| 1 pkg. Lipton Onion soup | $\frac{1}{2}$ c. washed rice |
| | 2 c. boiling water |

Brown pork, add celery and cook a little while. Then add the rest of the ingredients, mix. and pour into a greased casserole. Bake covered for 45 minutes at 350°. Soy sauce may be served with this. Stir hot dish once or twice during baking. Add more water if needed.

Mrs. Orval Birkholz

SWEDISH NOODLES

- | | |
|-------------------------|-------------------------|
| 4 eggs | 1 pinch salt |
| 1 c. cream or rich milk | $2\frac{3}{4}$ c. flour |
| 2 pinches baking powder | |

Don't make dough too stiff, divide dough into 4 equal parts. Roll out each part and put on a cookie sheet and bake at 350° for 3 minutes. When cool put all the sheets together and cut like other noodles. These noodles are very tender and don't cook as long as others. They are especially good with an old hen for soup. I usually add parsley. When you make a double batch of them you get about $1\frac{1}{2}$ cups of whites for an angel food cake.

Mrs. Henry Wroge

DISH OF PLenty

- | | |
|--|--|
| $1\frac{1}{2}$ lb. hamburger. Brown together | 2 cans cream corn |
| 1 medium onion | 2 cans chicken soup |
| 1 small bunch celery, dice and par boil | 1 pkg. macaroni rings. cook and blanch |

Mix all together bake in low oven for $1\frac{1}{2}$ to 2 hours.

Mrs. Clarence Schwartz

BOO YAH

- | | |
|-------------------------|--------------------------|
| 1 can kidney beans | 1 can tomato soup |
| 1 can whole kernel corn | 1 c. celery |
| 1 c. diced onion | chilli powder to taste |
| 1 lb. ground beef | salt and pepper |
| | $\frac{1}{2}$ tsp. sugar |

Fry onion, celery, and meat. Mix all together and season to taste. Bake 1 hour.

Mrs. A. F. Vomhof

CASHEW SOUR CREAM BROCCOLI

- | | |
|-------------------------------|--------------------------------------|
| 2 tbsp. butter | 1 tsp. vinegar |
| 2 tbsp. minced onion | 2 pkgs. frozen broccoli |
| $\frac{1}{2}$ tsp. poppy seed | $\frac{1}{2}$ c. chopped cashew nuts |
| $\frac{1}{2}$ tsp. paprika | 1 tsp. salt |
| $1\frac{1}{2}$ c. sour cream | 1 tsp. pepper |
| 2 tsp. sugar | |

Melt butter; saute onion. Remove from heat and stir in sour cream, sugar, vinegar, poppy seed, paprika, salt and pepper. Cook broccoli until tender, drain. Arrange broccoli on platter and pour sauce over top. Sprinkle with the nuts.

Mrs. Harold Lempher

HOT DISH

- | | |
|------------------------------|--|
| 2 cans chicken rice soup | 1 green pepper, optional |
| 2 cans cream of chicken soup | 1 can of pimento |
| 3 lbs. veal and pork mixed | $\frac{3}{4}$ pkg. of a large pkg. egg |
| 1 large can of mushrooms | noodles |
| 1 bunch celery, 1 onion | $\frac{1}{2}$ lb. cashew nuts |

Brown meat, cook celery partly done, combine all ingredients. Bake $1\frac{1}{2}$ hours, put nuts on the last $\frac{1}{2}$ hour. Serves 10. Lydia Schmalz

ITALIAN LASAGNE

- | | |
|----------------------------|---|
| 1 lb. ground beef | 8 oz. lasagne noodles |
| $3\frac{1}{2}$ c. tomatoes | 1 8-oz. pkg. thin sliced |
| 1 c. seasoned tomato sauce | Mozzarella cheese |
| 1 envelope spaghetti sauce | 1 c. cottage cheese |
| mix | $\frac{1}{2}$ c. grated Parmesan cheese |
| 2 cloves garlic, minced | |

Brown meat slowly; spoon off excess fat. Add next 4 ingredients. Cover and simmer 40 minutes, stirring occasionally. Salt to taste. Cook noodles in boiling salted water till tender; drain; rinse in cold water. Place half the noodles in an $11 \times 7 \times 1\frac{1}{2}$ inch baking dish; cover with a third of the sauce; add half the Mozzarella, then half the cottage cheese. Repeat layers, ending with sauce. Top with Parmesan cheese. Bake in a 350° oven for 25-30 minutes. Let stand 15 minutes before cutting in squares for serving. LaVonne Lempher

TUNA FISH HOT DISH

- | | |
|------------------------|-------------------------|
| 1 can tuna fish | 1 pkg. tiny egg noodles |
| $\frac{1}{2}$ can peas | 2 cans mushrooms |
| 1 small can asparagus | |

Mix all together. Make a cream sauce and mix into the ingredients. Line a baking dish with potato chips, put in a layer of the mixture, potato chips, mixture and sprinkle with chips. Then sprinkle cheese on top of the potato chips. Bake $\frac{1}{2}$ hour in a hot oven. Mrs. Gust Zuehl

HOT DISH

- | | |
|--------------------|----------------------------|
| 6 c. chicken | $\frac{1}{4}$ c. flour |
| 6 c. cooked rice | 1 tsp. salt |
| Cook sauce | $\frac{1}{4}$ tsp. paprika |
| 4 c. chicken broth | $\frac{1}{8}$ tsp. pepper |
| 3 c. milk | 1 can pimento |
| 4 tblsp. butter | 2 cans mushroom soup |

Pour over chicken and rice in a buttered casserole. Sprinkle with buttered cracker crumbs over top. Bake for 45 min. at 325° .

Mrs. Emil Ernst

CAULIFLOWER AU GRATIN

Cook one head of cauliflower in salted water until done, but not overdone. Put into buttered baking dish, cover with the following sauce:

- | | |
|-----------------|-----------------------|
| 2 tblsp. butter | 2 c. milk |
| 2 tblsp. flour | 2 c. of grated cheese |

Sprinkle some of cheese over top. Bake for 20 minues.

Mrs. Emil Ernst

DRIED BEEF CASSEROLE

- | | |
|---|---------------------------|
| 1 can cr. of mushroom soup | 3 t. finely chopped onion |
| 1 c. milk | ¼ lb. dried beef |
| 1 c. finely cut cheddar cheese
(about ¼ lb.) | (cut in pieces) |
| | 2 hard cooked eggs |
| 1 c. uncooked macaroni | |

Stir soup to make a creamy consistency. Add rest of ingredients except eggs. Turn into buttered 1½ qt. baking dish. Store covered in refrigerator for 3-4 hours or overnight. Heat oven to 350 degrees and bake uncovered for 1 hour. Garnish with the cooked eggs. 4-6 servings

Mrs. Hubert Mielke

ESCALLOPED POTATO SUPREME

- | | |
|--------------------------------------|----------------------------|
| 8 medium sized potatoes,
(sliced) | 1 can cr. of mushroom soup |
| ¼ c. chopped green pepper | 1 c. milk |
| ¼ c. minced onion | 2 tsp. salt |
| | ½ tsp. pepper |

Alternate layers of potatoes, onions and green peppers in greased baking dish. Season each layer with salt and pepper. Mix mushroom soup with milk. Pour over potatoes, cover and bake in moderate oven at 350 about 1½ hours.

Mrs. Walter Klaustermeier

SPAGHETTI WITH MEAT SAUCE

- | | |
|--------------------------------|-----------------------------|
| 1 lb. ground beef | 1 (15 oz.) can tomato sauce |
| ¼ c. chopped onion | 1 T. sugar |
| 1 clove garlic (finely minced) | 2 tsp. salt |
| 2 T. butter or margarine | ½ tsp. paprika |
| 1 (6 oz.) can tomato paste | 1 bay leaf (optional) |

Saute beef, onions and garlic in butter or margarine. Add remaining ingredients. Simmer 20 minutes. Cook thin spaghetti as directed. Pour sauce over cooked spaghetti and serve.

Mrs. Norman Steinke

SPAM HOT DISH

- | | |
|---|------------------------------|
| 1 can spam, diced | 1 c. celery, diced fine |
| 1 small onion chopped—
saute in butter | 1 large green pepper chopped |

Add:

- | | |
|-----------------------------|---------------------|
| 2 c. cooked rice (1 c. raw) | 1 can mushroom soup |
| 1 can peas, juice also | 1 c. milk |
| 1 small can pimento | |

After combining all ingredients put into large cake pan 13x9 and sprinkle chow mein noodles on top. Bake at 325 degrees for 1 hour.

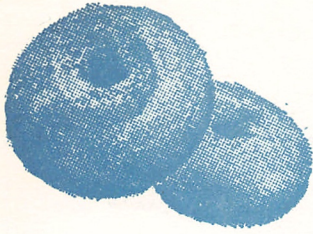
Mrs. Norman Steinke

HOT DISH

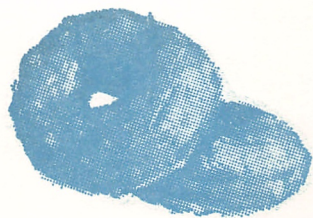
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|-----------------------------|-------------------------|
| 1 lb. ground beef | 1 lb. frozen tater tots |
| 1 can cream of chicken soup | |

Fry ground beef with a little onion, salt & pepper. Put in casserole. Pour 1 can cream of chicken soup over the ground beef. Top with frozen tater tots. Bake in 350 oven for about 45 minutes.

Mrs. Hilma Lunow



COOKIES AND DOUGHNUTS



SALTED PEANUT COOKIES

- | | |
|-----------------------------------|--|
| 1 c. each white and brown sugar | 1½ c. Wheaties |
| 1 c. shortening (butter or marg.) | 1 c. salted peanuts |
| 2 eggs, beaten | 2¼ c. flour |
| | 1 tsp. each baking powder, soda, and vanilla |
- Mrs. A. F. Vomhof

PUMPKIN COOKIES

- | | |
|----------------------|---|
| ½ c. lard | 4 tsp. baking powder |
| 1½ c. sugar | ¼ tsp. cloves, nutmeg, ginger, and cinnamon |
| 1½ c. mashed pumpkin | |
| 1 egg | Frost with almond flavored frosting. |
| 2½ c. sifted flour | |
- Add raisins and nuts and bake at 350°. Mrs. Clarence Schwartz

DOUGHNUTS

- | | |
|---|----------------------|
| 2 eggs well beaten until thick and lemon color | 1 c. sweet milk |
| gradually add 1 c. sugar and beat again. Add 1 tsp. vanilla | 3 c. flour |
| ¼ tsp nutmeg | ¼ c melted lard |
| | 3 tsp. baking powder |
| | ½ tsp. salt |
- Mrs. Byron Zellmann

SNOW BALLS

- | | |
|-------------------------|--------------------------------|
| Boil until thick: | Add: |
| 1 c. sugar | 1 tsp. vanilla |
| 2 eggs, beaten | ½ pkg. chocolate chips (small) |
| ¼ tsp. salt | ½ c nuts |
| 1 c. dates cup up. Cool | 2 to 3 c. rice krispies |
- Roll into ball and then into coconut. Mrs. Emil Ernst

DOUGHNUTS

- | | |
|-------------------------|----------------------|
| 2 eggs, beaten separate | ½ tsp. nutmeg |
| 1 c. sugar | ½ tsp. soda |
| ¾ c. cream | 3 tsp. baking powder |
| ¼ c. milk | 3½ c. flour |
- Mix the usual way, makes 3 doz. Mrs. Emil Schmalz

STRUDELETS

- | | |
|------------------------------|---------------------------|
| ½ c. butter | 2 tbsp. lemon juice |
| 1 c. flour | 1 tsp. lemon rind, grated |
| 3 egg yolks, slightly beaten | |
- Filling:
- | | |
|---------------------------|------------------------|
| 2 egg whites beaten stiff | ¼ lb. nutmeats, ground |
| ½ c. sugar | |

Cut butter into flour with pastry blender until evenly mixed. Add remaining ingredients and mix lightly with fork until all flour is moistened. Gather dough together and press into a ball. Divide into 24 uniform pieces, and roll each into a ball. Place in pan or plate and put into refrigerator for several hours, preferably overnight. Roll each piece on a floured pastry cloth into a circle about 4 inches in diameter. Beat sugar into egg whites gradually, using electric mixer. Fold in nuts. Place a spoonful of mixture on each circle and spread over all gently. Roll up like jelly roll. Place on ungreased cookie sheet, and bake in 350° oven for 15 minutes or until golden brown. Dust with powdered sugar.

Mrs. Harold Lempher

SOFT PFEFFERNUESSE

- | | |
|-----------------|---------------|
| 2 c. shortening | 2 c. molasses |
| 2 c. sugar | |

Bring to a boil. Add 1 cup boiling water very slowly and cool. Beat in 3 eggs, 1 tsp. salt, 1 tsp. anise oil, 1 tsp. nutmeg, 1 tsp. cloves, 1 tsp. cinnamon, 4 tsp. soda, and sift in enough flour to make a stiff dough (about 12 cups). Chill over night. Form balls the size of a walnut, place on a buttered cookie sheet. Bake at 350° until done.

Mrs. Harold Lempher

VANILLA BEAN COOKIES

- | | |
|---------------------------------|-------------------------|
| 1 vanilla bean | ½ c. almonds, ground |
| 2 c. plus 2 tbsp. flour, sifted | ¼ c. plus 1 tbsp. sugar |
| 1 c. minus 1 tbsp. butter | |

Mix and chill, dough is easier to handle when chilled. Shape in small balls and bake at 350° for 10-15 minutes. Then crush the vanilla bean very fine and mix with 6 tbsp. powdered sugar to each ¼ tsp. crushed vanilla bean. While warm roll the cookies in the mixture. Place on wax paper until cool.

Mrs. Harold Lempher

SUGAR CRISP COOKIES

- | | |
|------------------------|--------------------|
| Cream together: | 3 c. flour |
| 1½ c. sugar | 1 t. baking powder |
| 1 c. shortening | 1 t. soda |
| Add: | ¼ t. salt |
| 2 eggs, beaten | Add: |
| 1 c. chopped dates | 1 t. vanilla |
| Sift together and add: | |

Roll small amount of dough in hands. Dip in sugar. Crease with fork. Bake on greased cookie sheet at 400° until brown. Mrs. Alice Spellum

DROP DOUGHNUTS

- | | |
|--------------------|--------------------|
| 1 c. sugar | 3 c. flour |
| 2 eggs | 2 t. baking powder |
| 1 T. melted butter | 1 t. vanilla |
| 1 c. sweet milk | 3 apples, diced |

Cream sugar and eggs, add other ingredients. Drop from a spoon in hot lard until brown. Mrs. Wallace Dibb

PFEFFERNUESSE

- | | |
|-------------------------------|-----------------------|
| 1 c. shortening (half butter) | 1 tsp. anise oil |
| 1 c. sugar | ¼ c. light corn syrup |
| 2 eggs well beaten | ½ c. molasses |
| 1 t. cinnamon | ⅓ c. water |
| ¼ t. allspice | 1 t. soda |
| ¼ t. cloves | 6¾ c. flour |
| ½ t. nutmeg | |

Cream shortening thoroughly. Add sugar, cream well. Add beaten eggs, spices and aniseed. Combine syrup, molasses, water and soda. Add to creamed mixture. Add sifted flour. Chill at least 4 hours, mold into long rolls ½ inch in diameter. Cut into ½ inch pieces, place cut side down on greased baking tins. Bake in hot oven 400° about 8 mins. They should be as large and as brown as hazel nuts. Makes about 400.

Mrs. Hubert Mielke

GINGER SNAPS COOKIES

$\frac{3}{4}$ c. shortening	2 c. flour
1 c. white sugar	1 t. soda
4 T. molasses	1 t. cinnamon
1 egg	1 t. ginger
a little salt	$\frac{1}{2}$ t. cloves

Cream shortening and sugar. Add molasses and egg. Beat well. Add dry ingredients. Roll in small ball size of a walnut. Dip in sugar and bake at 375°.

Mrs. Harold Karels Mrs. Harold Gatz

CHOCOLATE CHIP COOKIES

$1\frac{1}{2}$ c. flour	$\frac{1}{2}$ c. brown sugar
$\frac{1}{2}$ t. salt	1 egg
$\frac{1}{2}$ t. baking soda	$\frac{1}{2}$ t. vanilla
$\frac{1}{2}$ c. butter or other shortening	$\frac{1}{2}$ c. chopped nuts
$\frac{1}{4}$ c. granulated sugar	1 pkg. choc. chips

Sift, then measure the flour. Sift three times with baking soda and salt. Cream butter until light and lemon colored. Add sugar gradually beating after each addition. Add well beaten egg, mix thoroughly. Add sifted dry ingredients in three parts, beat until smooth after each addition. Add vanilla, nuts and chocolate chips. Drop from teaspoon about 2 inches apart on greased baking sheet. Bake at 375° 10 to 12 mins. Makes about 2½ dozen.

Mrs. Martin Birkholz

WALNUT-BOURBON BALLS

$2\frac{1}{2}$ c. finely crushed vanilla wafers (about 5 doz.)	$\frac{1}{4}$ c. Bourbon
2 T. cocoa	1 c. finely chopped walnuts (or walnuts and flaked coconut)
3 T. corn syrup	confectioner sugar
1 c. confectioners sugar	

Mix well wafer crumbs, cocoa, sugar and nuts. Add corn syrup and bourbon. Mix well. Form into 1 in. balls, then roll in sugar. Makes 3½ dozen. Pack in small plastic bags. Tie and freeze. They'll thaw in half an hour or so.

Mrs. Hubert Mielke

BRAZIL NUT SNOWBALLS

$\frac{3}{4}$ c. butter	2 c. sifted flour
$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ t. salt
1 egg	2 c. ground brazil nuts
2 t. vanilla	confectioners sugar

Cream butter. Add sugar, cream well. Stir in egg and vanilla. Beat until fluffy. Sift together flour and salt. Cut into creamed mixture with knives or pastry blender. Stir in nuts. Shape into small balls about $\frac{3}{8}$ inch in diameter. Bake at 350° for 20 mins. Cool slightly and then roll in sifted powdered sugar. Makes 6 dozen.

Mrs. Hubert Mielke

ROLLED OATMEAL COOKIES

1 c. brown sugar	1 t. vanilla
1 c. shortening	2 c. oatmeal
1 t. soda	1 c. flour, maybe a little more
2 eggs	pinch salt

Shape into little balls. Flatten out with a glass on flour. Bake 10 mins. at 375°.

Date Filling:

1 c. white sugar	1 c. water
1 lb. dates	

Boil until thick. Spread in between two cookies.

Mrs. Carl Gilster

QUICK-MIX COOKIES

- | | |
|---|----------------------------------|
| 2 c. flour | $\frac{1}{2}$ c. coconut |
| $\frac{1}{2}$ t. soda | 1 egg |
| 1 t. salt | 1 c. brown sugar |
| 1 t. vanilla | $\frac{3}{4}$ c. soft shortening |
| 2 T. milk | |
| $\frac{1}{2}$ c. chopped candied or maraschino cherries | |

Mix together flour, soda, salt into mixing bowl. Add sugar, shortening and egg. Mix vanilla with milk and add to flour mixture. Stir to combine ingredients, then beat 2 mins. Stir in nuts, cherries and coconut (or other fruits). Drop by tsp. on greased baking sheet. Bake 375° 10 to 15 mins. Makes about 4 doz. 2 inch cookies.

Mrs. Hubert Mielke

PAFAR KAKVR COOKIES

- | | |
|---------------------------|-------------------------|
| $\frac{3}{4}$ c. butter | 1 t. cinnamon |
| $\frac{1}{2}$ c. molasses | $\frac{1}{2}$ t. cloves |
| $\frac{1}{2}$ c. sugar | 1 t. ginger |
| 1 egg beaten | 1 t. baking soda |
| 3 c. flour | |

Cream butter. Add molasses. Mix well. To the beaten egg add sugar and beat well and add to the first mixture. Add the sifted flour with spices and soda to mixture. Cover tightly and chill overnight. Roll out thinly and cut. Bake on greased cookies sheet 8 to 10 mins. at 350°. Makes 6 to 7 dozen.

Mrs. Hubert Mielke

BROWNIES' BUTTONS

- | | |
|--------------------------|-----------------------|
| 2 c. brown sugar | $\frac{1}{8}$ t. salt |
| 1 T. shortening (heaped) | 2 t. baking powder |
| 3 eggs beaten | 2 t. soda |
| 1 c. sour cream | 2 t. vanilla |
| $4\frac{1}{2}$ c. flour | |

Cream sugar and shortening. Add eggs and sour cream to creamed mixture. Sift together flour, salt, soda and baking powder and add, beating smooth. Add vanilla. Drop on lightly greased tin. In the center of each cookie press a walnut or half a red or green maraschino cherry. For a variety of "buttons" use all three. Makes about 5 or 6 dozen.

Mrs. Hubert Mielke

HURRY-UP COOKIES

- | | |
|------------------------|-------------------------------------|
| 1 pkg. marshmallows | $1\frac{1}{2}$ c. rice krispies |
| 3 T. butter | $\frac{3}{4}$ c. walnuts or coconut |
| 1 pkg. chocolate chips | |

Melt butter and marshmallows and choc. chips. Remove from heat and add rice krispies and nuts. Drop from spoon on cookie sheet and cool.

Mrs. Otto Bahr

PECAN MERINGUE COOKIES

- | | |
|---|-------------------------------|
| 4 egg whites | 1 pkg. choc. chips |
| 1 c. white sugar | $\frac{1}{4}$ c. milk |
| $\frac{1}{2}$ t. vanilla | chopped pecans for decorating |
| 2 squares unsweetened finely grated chocolate | |

Beat egg whites until stiff but not dry. Add $\frac{2}{3}$ c. sugar gradually. Add vanilla and fold in the remaining $\frac{1}{3}$ c. sugar and the grated chocolate. Drop by teaspoonful on an ungreased cookie sheet. Bake in a 275° oven for 45 to 50 minutes. Melt the choc. chips and milk in double boiler. Then dip cookies in this mixture and then dip in the chopped pecan nut meats. Makes 4 dozen.

Mrs. Vernon Kruschke

MOLASSES CRINKLES

Mix thoroughly:

- $\frac{3}{4}$ c. soft shortening
- 1 c. brown sugar (packed)
- 1 egg
- $\frac{1}{4}$ c. molasses

Sift together and stir in:

- $2\frac{1}{4}$ c. flour
- 2 t. soda
- $\frac{1}{4}$ t. salt
- $\frac{1}{2}$ t. cloves
- 1 t. cinnamon
- 1 t. ginger

Chill dough. Roll into balls the size of large walnuts. Dip tops in sugar. Place sugared side up, 3 in. apart on cookie sheet. Sprinkle each cookie with 2 or 3 drops of water to produce a cracked surface. Bake until set but not hard. Bake 10 to 12 mins. at 375°. Makes 4 doz. cookies.

Mrs. Raymond Dietel

STRAWBERRY DELIGHT COOKIES

- $\frac{1}{2}$ can sweetened condensed milk (very cold)
- $\frac{1}{2}$ lb. ground coconut

- $\frac{1}{2}$ t. vanilla
- 1 c. ground almonds
- add a few drops of red coloring

Mix ingredients well and refrigerate for 1½ hours. Then shape like strawberries and roll in one pkg. dry strawberry jello. Put a green stem on the berry made of powdered sugar, cream and butter with a few drops of green coloring added. Keep cookies in refrigerator until ready to serve.

Mrs. Vernon Kruschke

PUMPKIN COOKIES

- 1 c. brown sugar
- 1 c. white sugar
- 1 c. butter
- $\frac{1}{2}$ c. shortening
- 2 eggs, well beaten
- 1 c. cooked pumpkin
- 1 t. vanilla
- 1 t. salt

- 1 T. grated lemon rind
- $\frac{1}{2}$ c. molasses
- 5 c. flour
- 2 t. soda
- 2 t. cinnamon
- 1 t. ginger
- $\frac{3}{4}$ c. nuts

Mix well and drop by spoon on greased cookie sheet. Bake 8 to 10 mins. at 375°. Makes 8 dozen.

Mrs. Alex Kuenzel

OATMEAL COOKIES

- 2 c. brown sugar
- 1 c. shortening
- 3 eggs
- Mix well. Add:
- $1\frac{1}{2}$ c. flour
- 1 t. soda

- 1 t. baking powder
- 1 t. salt
- 3 c. oatmeal
- 1 c. raisins
- 1 c. nuts

Mrs. August Rolf

SPIN WHEEL COOKIES

- 2 c. brown sugar
- 1 c. shortening
- 3 eggs
- 1 t. cream tartar
- Filling:

- 1 pkg. dates
- $\frac{1}{2}$ c. white sugar

- 1 tsp. soda dissolved in hot water
- 3 or 4 c. flour

- $\frac{1}{2}$ c. water

Cook until this thickens. Add nuts to date mixture and vanilla. Roll out dough and spread filling over. Roll into a roll. Cut in thin slices and bake.

Mrs. August Kruschke

CHERRY BUTTER COOKIES

½ c. sugar	2½ c. flour
2 eggs, save one egg white	1 c. butter
1 t. baking powder	1 t. vanilla

Cream butter and sugar. Beat in the eggs, add vanilla and dry ingredients. Roll into balls and flatten. Dip into unbeaten egg white, then into crushed nutmeats. Put a piece of marachino cherry on top. Bake on a greased pan for 10 to 12 mins. at 350 degrees.

Mrs. Herbert Birkholz

BUTTERSCOTCH COOKIES

½ c. butter	1 t. vanilla
1½ c. brown sugar	2 eggs
½ c. sour cream	½ t. salt
½ c. sour milk	1 t. soda
2¼ c. sifted flour	¾ c. nuts
½ t. baking powder	

Cream butter and sugar. Add eggs. Stir in sour milk, with soda dissolved in it, then sour cream and vanilla. Add flour, baking powder, salt and nuts. Drop by teaspoonful on greased cookie sheet. Bake 8 or 9 mins. at 375°.

Frosting:

1½ c. powdered sugar	4 or 5 T. hot water
1 t. vanilla	6 T. butter

Melt butter until brown. Add the rest and frost cookies.

Miss Leona Seefeldt

COCONUT DATE BALLS

¾ c. white sugar	1 c. cornflakes
1 c. chopped dates	1 c. sugar-coated crisp rice
2 eggs, well beaten	cereal or (2 c. of either of
1 tsp. vanilla	the cereals)
1 c. chopped nuts	1½ c. flaked coconut

Combine sugar, dates and eggs in frypan. Cook on medium heat, stirring constantly, until mixture pulls away from sides of pan (about 5 mins.). Remove from heat. Stir in vanilla and nuts, then stir in cereal. Cool slightly. Moisten hands in cold water and shape mixture into small balls or mounds. Roll each in coconut. Makes about 2 doz. Chill and store in refrigerator.

Mrs. Arnold Seefeldt

CONFECTIONER'S SUGAR COOKIES

1 c. butter	2½ c. sifted all-purpose flour
1½ c. sifted confectioner's sugar	1 tsp baking soda
1 egg	1 t. cream of tartar
1 tsp. vanilla	½ t. salt

Cream butter and add sugar gradually. Cream until fluffy. Add unbeaten egg and vanilla and beat well. Sift together dry ingredients. Blend into creamed mixture. Divide dough. Prepare cookies in variations you prefer.

Variations:

1. **Snowballs.** To half of cookie dough add ¾ c. ground walnuts. Chill, roll dough into balls the size of large marbles. Bake 8 to 10 mins. Roll at once in confectioner's sugar. Cool. Roll again in sugar. Makes 2½ dozen.

2. **Trixie Treats.** Chill half of dough. Mold into balls the size of walnuts. Roll into mixture of sugar and cinnamon. Bake 8 to 10 mins. Makes 2½ dozen.

Mrs. Herman Birkholz

CHERRY WING COOKIES

- | | |
|-----------------------------|--------------------------|
| 2 eggs beaten | 2 c. flour sifted |
| 1 c. sugar | 1 t. baking powder |
| $\frac{2}{3}$ c. shortening | $\frac{1}{2}$ t. soda |
| 3 t. milk | 1 c. dates chopped fine |
| vanilla | 1 c. pecans chopped |
| 1 t. salt | 2 c. corn flakes crushed |

Sift together flour, baking powder, soda and salt. Fold into sugar, eggs, and shortening which have been creamed together. Add dates and pecans. Mix well. Roll dough in small balls and roll each in corn-flakes. Place on cookie sheet. Top with $\frac{1}{2}$ maraschino cherry. Bake at 375° for 10 to 12 mins.

Mrs. Alex Kuenzel

OATMEAL FRUIT COOKIES

- | | |
|------------------------------|-----------------------------------|
| $\frac{3}{4}$ c. shortening | 1 t. salt |
| 1 c. brown sugar | 3 c. oatmeal |
| $\frac{1}{2}$ c. white sugar | $\frac{1}{2}$ t. soda |
| 1 egg | 1 c. cut dates |
| $\frac{1}{2}$ c. water | $\frac{1}{4}$ c. chopped walnuts |
| 1 tsp. vanilla | $\frac{1}{4}$ c. chopped cherries |
| 1 c. flour | |

Mix well and drop by teaspoon on cookie sheet and bake 15 to 20 mins. in 325° oven.

Mrs. Charles Kohls

OATMEAL DROP COOKIES

- | | |
|--------------------------------------|-------------------------------|
| 1 c. shortening | 2 c. sifted all-purpose flour |
| $\frac{3}{4}$ c. brown sugar, packed | 1 t. soda |
| $\frac{3}{4}$ c. granulated sugar | 2 c. oatmeal |
| 2 eggs | 1 c. chopped nuts |
| 1 t. vanilla | 1 pkg. chocolate chips |
| 1 t. salt | |

Set oven at 350°. Cream shortening and sugar until fluffy. Add eggs unbeaten and mix. Add dry ingredients which have been sifted together. Mix. Add oatmeal and nuts and choc. chips. This is a stiff dough and may be mixed with hands. Drop by tsp. about 2 in. apart on greased cookie sheet. Bake 10 to 15 mins.

Mrs. Cary Hartwig

PECAN BALLS

- | | |
|---------------------|----------------|
| 1 c. butter | 2 tsp. vanilla |
| 4 T. powdered sugar | 2 c. flour |
| 1 c. pecans, ground | |

Roll into small balls and bake 30 mins. or less at 325°. Roll in powdered sugar when hot and then again when cold.

Mrs. Harold Karels

WHITE COOKIES

- | | |
|------------------------------|------------------------|
| $\frac{1}{2}$ c. brown sugar | salt |
| $\frac{1}{2}$ c. white sugar | 1 tsp. soda |
| 1 c. spray | 1 tsp. cream of tartar |
| 1 egg | 2 c. flour |

Divide dough into two parts and chill 1 hour. Roll out and cut desired shapes or roll in balls and flatten with a glass or fork.

Mrs. Clinton Rommel
Mrs. Emil Ernst

MOUNDS CRUNCH COOKIES

$\frac{1}{4}$ c. shortening
 $\frac{1}{2}$ c. brown sugar
 $\frac{1}{4}$ c. white sugar
 1 egg, beaten
 1 t. vanilla

1 c. flour and 2 T.
 $\frac{1}{2}$ t. soda
 $\frac{1}{4}$ t. salt
 $\frac{1}{2}$ c. nuts
 1 Mounds candy bar, diced

Drop by teaspoon on cookie sheet and bake.

Frieda Rolf

WHEATIES COCONUT COOKIES

1 c. shortening
 1 c. brown sugar
 1 c. white sugar
 2 eggs
 2 c. coconut
 2 c. flour (large)

2 t. soda
 $\frac{1}{2}$ t. baking powder
 $\frac{1}{2}$ t. salt
 $\frac{1}{2}$ t. vanilla
 2 c. wheaties

Drop by spoonful and bake.

Mrs. Oscar Rolf

MINCE MEAT COOKIES

9 oz. mince meat mix with
 2 T. boiling water
 1 c. butter
 $1\frac{1}{2}$ c. sugar
 3 eggs

$3\frac{1}{2}$ c. flour
 $\frac{1}{4}$ t. salt
 1 t. soda
 1 c. nuts

Cream butter and sugar, add 1 egg at a time. Beat well after each one, then add mince meat with the flour and any kind of nuts. Drop from spoon on greased cookie sheet. Bake at 375 till brown.

Mrs. Hubert Mielke

CINNAMON THUMBS

1 c. butter
 5 T. sugar
 2 c. flour

1 t. vanilla
 $\frac{1}{2}$ c. sugar
 $\frac{1}{4}$ t. cinnamon

Cut the 5 T. sugar and flour into butter until crumbly, add vanilla and push dough together. Roll in oblong shape about $1\frac{1}{2}$ in. long and put on cookie sheet and press down with fork. Bake 15-20 min. at 350 degrees. While hot, roll in cinnamon sugar.

Mrs. Junior Ostlie

CHOCOLATE COOKIES

2 squares chocolate
 $\frac{1}{2}$ c. milk
 $\frac{1}{3}$ c. butter or shortening
 (melted)
 1 tsp. baking powder

1 c. brown sugar
 1 egg well beaten
 1 c. nuts
 1 tsp. vanilla
 $1\frac{1}{2}$ c. flour

Cook and cool chocolate and milk. Cream shortening and sugar. Add eggs and vanilla. Bake on greased pan. Drop by spoonful and bake at 350 degrees for about 12 minutes. Cool. Frost if desired.

FROSTING

$\frac{1}{2}$ egg beaten
 $1\frac{1}{2}$ c. powdered sugar
 2 $\frac{1}{2}$ T. cream

1 sq. melted chocolate
 vanilla

Mix well and spread on cookies.

Mrs. Vernon Wroge
 Mrs. Ella Warzyniak

MASHED POTATO DOUGHNUTS

- | | |
|--------------|----------------------------------|
| 3 large eggs | 3 T. melted shortening |
| 1 c. sugar | $\frac{3}{4}$ c. mashed potatoes |
| 1 t. salt | $\frac{3}{4}$ c. milk |
| 1 t. vanilla | $3\frac{1}{2}$ c. sifted flour |
| 1 t. nutmeg | $3\frac{1}{2}$ t. baking powder |

Beat eggs and add sugar gradually. Add other ingredients. Beat until thoroughly mixed. Chill dough if it is to be rolled. Use dough immediately if you use doughnut maker. Fry in grease at 350° to 360°. Be sure to turn doughnuts as they came up in the grease.

Mrs. Hillard Stapel

ROOSEVELT COOKIES

- | | |
|-------------------------------|-------------------------|
| 1 c. shortening (part butter) | 1 tsp. cream of tartar |
| 1 c. powdered sugar | $\frac{1}{4}$ tsp. salt |
| 1 egg, well beaten | $2\frac{1}{2}$ c. flour |
| $\frac{1}{2}$ tsp. soda | 1 tsp. vanilla |

Roll into small balls, put on cookie sheet and press with a glass and damp cloth. Sprinkle with sugar. Bake until light brown.

Mrs. Harold Karels

PEANUT BLOSSOM COOKIES

- $1\frac{3}{4}$ c. flour
1 tsp. soda
 $\frac{1}{2}$ tsp. salt
sift together

Cream:

- $\frac{1}{2}$ c. shortening
 $\frac{1}{2}$ c. peanut butter
 $\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ c. brown sugar
1 egg
2 tabsp. milk
vanilla

Roll about 1 tsp. of dough in a ball, then roll in sugar. Bake on ungreased cookie sheet. Bake at 375°, 8 minutes. Remove from oven and put a chocolate candy kiss on top of each cookie and return to oven and bake from 2 to 5 minutes longer.

Helen Hausladen

ALSACE LORRAINE COOKIES

- | | |
|----------------------|--------------------|
| 4 c. brown sugar | 1 tsp. soda |
| 1 c. butter | 1 c. walnuts |
| 4 eggs well beaten | 2 c. dates, cut up |
| 1 tsp. baking powder | 1 tsp. salt |
| 6 c. flour | |

Roll in two loaves. Slice and bake in morning at 350 degrees for 11 minutes.

Mrs. Ella Warzyniak

BUTTER BALLS

- | | |
|-------------------------|-------------------|
| 1 c. butter | 2 c. flour |
| 3 tblsp. powdered sugar | 1 c. chopped nuts |
| 1 tsp. vanilla | dash of salt |

Mix in order given, shape into small balls. Put on ungreased baking sheet. Use moderate oven, 350° and bake 20 minutes. Roll in powdered sugar. Makes about 3 dozen cookies.

Mrs. Carey Hartwig

STRAWBERRIES

- | | |
|--------------------------------|---------------------------------------|
| 2 (7 oz.) pkgs. flake cocoanut | $1\frac{1}{2}$ pkgs. strawberry jello |
| 1 c. sweetened condensed milk | 1 tsp. sugar |

Mix and chill 4 hours. Mold in red sugar (form of strawberry) and put on green stems out of powdered sugar frosting.

Mrs. Walter Schultz

BUTTERMILK COOKIES

- | | |
|------------------|----------------------------|
| 2 c. white sugar | 1 tsp soda (rounding) in 1 |
| 1 c. shortening | tblsp. hot water |
| 2 eggs | 1 tsp. baking powder |
| 1 c. buttermilk | (rounding) |
| 1 tsp. vanilla | |

Mix ingredients and roll in enough flour to stiffen to drop.

Mrs. Walter Schultz

MACAROONS

- | | |
|----------------------------|------------------|
| 4 egg whites (well beaten- | ½ c. nuts |
| 1¼ c. sugar | 4 c. corn flakes |
| 1 c. cocoanut | 1 tsp. vanilla |

Beat egg whites until very stiff. Peaks form, add other ingredients. Drop by teaspoonfulls on greased baking sheet. Bake until light golden color.

Mrs. Walter Schultz

MARSHMALLOW CHOCOLATE ROLL COOKIES

- | | |
|------------------------------|------------------------------|
| 1 6-oz. pkg. grated cocoanut | ½ c. nuts |
| 3 squares bitter chocolate | 1 bag Kraft miniature marsh- |
| 2 tblsp. butter | mallows (colored) |
| 1 c. powdered sugar | 1 tsp. vanilla |
| 1 egg | |

Beat egg till thick and lemon colored, add sugar, melted butter, chocolate, nuts and vanilla. Then fold in marshmallows. Take 2 squares of wax paper, sprinkle with cocoanut. Now drop mixture on cocoanut to form a long roll. Now sprinkle cocoanut over the top and sides and roll back and forth to work in as much cocoanut as possible and until the roll no longer appears sticky. Roll in wax paper and chill either in freezer or refrigerator. Slice to serve.

Mrs. Belvin Kempfert

DATE BALLS

- | | |
|---------------------|------------------------------|
| ½ c. butter | 1 tblsp. vanilla |
| ¾ c. sugar | ½ c. nuts |
| ½ lb. dates, cut up | ¼ tsp. salt |
| 1 beaten egg | 2 c. oven popped rice cereal |

Cook butter, sugar and dates in double boiler until mixture boils. Mix together egg, milk, salt and vanilla, add to dates and boil for 2 minutes. Cool and add nuts and cereal. Form into balls and roll in cocoanut.

Mrs. Byron Zellmann

CARROT OR SQUASH COOKIES

- | | |
|-----------------|--------------------------------|
| Cream together: | 1 c. cooked, mashed carrots or |
| ¾ c. shortening | squash |
| ¾ c. sugar | |

Sift together and add to the above:

- | | |
|----------------------|----------------|
| 2 c. flour | ¼ tsp. salt |
| 2 tsp. baking powder | ¼ tsp. vanilla |

Drop by teaspoonsful on cookie sheet, and frost while warm.

- Frosting:**
- | | |
|------------------------|-----------------------------|
| 1 tblsp. melted butter | 1 tblsp. grated orange rind |
| | 2½ tblsp. orange juice |

Enough powdered sugar to make a stiff frosting. Mrs. Lena Wroge

PINEAPPLE NUT COOKIE

- | | |
|--------------------|-------------------------|
| 1 c. brown sugar | $\frac{1}{4}$ tsp. salt |
| 1 c. white sugar | 1 tsp. baking powder |
| 1 c. shortening | 1 tsp. soda |
| 2 eggs, 4 c. flour | $\frac{1}{2}$ c. nuts |
| 1 tsp. vanilla | 2 c. crushed pineapple |

Cream shortening, add eggs. Sift flour with soda, baking powder and salt. Alternate, add pineapple, add floured nuts and vanilla. Drop by tsp. on greased cookie sheet, bake in 350°-375° oven for 12 to 15 min.

Mrs. Clarence Schwartz

HARTSHORN COOKIE

- | | |
|-----------------|----------------------------------|
| 3 c. sugar | Hartshorn (size of egg' 25c |
| 2 c. sweet milk | worth |
| 2 c. butter | vanilla to flavor |
| 5 eggs | flour to make not stiff a batter |

Dissolve hartshorn in milk on stove. Mix and let batter stand overnight. You will have to add more flour to make dough roll. Get hartshorn at drugstore. Frost with powdered sugar frosting.

Mrs. Clarence Schwartz

CREAM WAFERS

- | | |
|------------------------|---------------------|
| 1 c. soft butter | 2 cups sifted flour |
| $\frac{1}{3}$ c. cream | |

Mix well, butter, cream, flour. Chill. Heat oven to 375°. Roll out dough $\frac{1}{8}$ in. thick on floured board. Cut with $1\frac{1}{2}$ in. cutter. Roll only $\frac{1}{3}$ of dough at a time; keep rest in refrigerator. Transfer rounds to waxed paper heavily covered with granulated sugar. Turn each round so that both sides are coated with sugar. Place on ungreased baking sheet. Prick with fork about 4 times. Bake 7 to 9 min., cool and put two cookies together with tinted filling. Makes 5 doz. double cookies.

Filling:

Blend $\frac{1}{4}$ cup soft butter, $\frac{3}{4}$ cup sifted confectioners' sugar, 1 egg yolk, and 1 tsp. vanilla. Tint pink and green.

Lydia Schmalz

CHRISTMAS WHITE SUGAR COOKIES (12 to 13 Dozen)

- | | |
|-----------------------------------|--------------------------------|
| $4\frac{1}{2}$ c. white sugar | 2 tsp. soda |
| 2 c. melted lard | 4 tsp. vanilla |
| 1 c. sweet milk | 8 c. flour and more, if batter |
| 4 eggs (beaten) | is not stiff enough to handle |
| $3\frac{1}{2}$ tsp. baking powder | |

Roll out on floured board $\frac{1}{4}$ inch thick, sprinkle with Christmas sugar or white sugar. Cut with cookie cutter, and bake at 350° until light brown.

Bessie M. Spleiss

PEANUT BUTTER COOKIES

- | | |
|--------------------|---------------------------------|
| 1 c. white sugar | 2 eggs |
| 1 c. brown sugar | $2\frac{1}{2}$ c. flour, sifted |
| 1 c. shortening | 2 tsp. soda |
| 1 c. peanut butter | $\frac{1}{2}$ tsp. salt |

Cream shortening sugar and peanut butter. Add eggs, gradually add dry ingredients. Bake in 375° oven.

Lydia Schmalz

CHOCOLATE SUNDAE COOKIES

Sift together:

- 1½ c. sifted flour
- ½ tsp. soda
- ½ tsp salt and set aside

Add:

- ¾ c. firmly packed brown sugar
- ½ c. shortening and cream well

Stir in half the dry ingredients. Add ¼ cup maraschino cherry juice and 2 tblsp. milk, then stir in the remaining dry ingredients. Mix well.

Blend in:

- 2 squares melted unsweetened chocolate
- ½ c. chopped walnuts
- ¼ c. chopped maraschino cherries

Drop by rounded teaspoonfuls on ungreased baking sheet. Bake at 350° for 12 to 15 minutes. Cut 18 marshmallows in half. Place cut side down on hot cookies. Cool on rack. Frost with your favorite chocolate frosting. Top each with a nut half. Make about 36 cookies.

Mrs. Gerhard Gennrich

AUNT SALLY COOKIES

- 1 c. lard
- 1 c. sugar
- 1 egg
- 1 c. sorghum
- 1 c. cold water
- 5 c. flour
- 3 tsp. soda
- 1 tsp. cloves
- ½ tsp salt

Put in refrigerator for about 1 hour. Roll out, but not too thin. Bake at 350°. Glaze with powdered sugar frosting while still warm.

Mrs. Emil Ernst Mrs. Earl Dibb

MINT CHIP COOKIES

- 2 egg whites
- ¾ c. sugar
- 1 pkg. chocolate mint chips
- ¼ tsp. cream of tartar
- ¼ tsp. salt

Preheat oven to 350 degrees.

Beat egg whites until frothy, add salt and cream of tartar. Keep beating while gradually adding sugar. Beat until very stiff. Fold in chips and food coloring.

Mrs. Norman Steinke

FRUIT BASKETS

1 pkg. dry yeast and ¼ c. warm water - Mix and set aside.

Mix following ingredients by hand, add yeast mixture and refrigerate dough overnight.

- 1 lb. soft butter or margarine
- 2 T. sugar
- 3 egg yolks beaten
- 1 c. cultured sour cream
- 4 c. flour

Roll dough on floured surface till quite thin. Cut in 3 inch squares. Place heaping tsp. prepared pie filling (any flavor-lemon, blueberry or cherry). Pinch opposite points together. Bake at 375 degrees till golden brown. These can be frozen and baked as used. Frost with powdered sugar frosting. Makes over a hundred.

Mrs. Carl Lemmermann

SOFT MOLASSES COOKIES

- 1 c. lard
- 1 c. sugar
- 1 c. molasses

Boil together, while still hot add 1 tsp. soda, 3 eggs beaten, 1 tsp. salt, 6 to 7 c. flour. Roll and cut as desired. Bake—they may be frosted with powder sugar frosting.

Mrs. Hartwig Schlueter

DESSERTS

ICE BOX DESSERT

Crush $\frac{1}{2}$ lb. vanilla wafers and $\frac{1}{2}$ lb. graham crackers and sprinkle part in pan.

Mix:

$\frac{1}{2}$ c. butter
1 c. nuts

$1\frac{1}{2}$ c. powdered sugar
2 well beaten eggs

Put on top of crumbs and add another layer of crumbs. Mix 2 c. drained strawberries and 1 pint cream whipped. Spread on top and put on rest of the crumbs. Let set in refrigerator until firm. (Pineapple may be used).

Mrs. Herb. Birkholz

CHERRY-MARSHMALLOW DESSERT

Whip 1 pt. whipping cream stiff and fold in 1 pkg. salad-size marshmallows. Put in graham cracker crust-lined cake pan. Let stand in refrigerator overnight. Pour 1 can Wilderness Cherry Pie Mix over top and serve.

Mrs. Hillard Stapel

NUT TORTE

4 egg yolks
1 c. sugar
 $\frac{1}{3}$ c. cracker crumbs
 $\frac{1}{3}$ c. walnuts
1 c. chopped dates

1 tsp. baking powder
1 tsp. vanilla
4 egg whites, beaten stiff
 $\frac{1}{2}$ c. shredded coconut
pinch salt

Mix all ingredients. Bake in slow oven 30 minutes. Serve with whipped cream.

Mrs. Wm. Lunow

RHUBARB CUSTARD TORTE

$\frac{1}{2}$ lb. butter
2 cups flour

2 tbsp. sugar

Mix like pie crust and pat in bottom of 9x16 inch pan, and bake 15 minutes in a 350° oven.

Filling:

8 c. rhubarb cut fine
 $\frac{1}{2}$ tsp. salt
9 egg yolks beaten with 1 cup cream

3 c. sugar
 $\frac{1}{4}$ c. orange concentrate
6 tbsp. flour

Pour over baked crust and bake 45 min. in a 375° oven.

Topping.

beat 9 egg whites
add 1 c. sugar

1 tsp. vanilla
 $\frac{1}{2}$ tsp. salt

Spread over custard and bake till golden in a 350° - 375° oven.

LaVonne Lempher

RHUBARB CRUNCH

2 c. diced fresh rhubarb
6 tbsp. flour
 $\frac{1}{4}$ c. rolled oats

$\frac{3}{4}$ c. white sugar
 $\frac{1}{4}$ c. brown sugar
 $\frac{1}{4}$ c. butter

Arrange diced rhubarb in greased baking dish. Mix other ingredients until crumbly; sprinkle the mixture over the rhubarb. Bake in slow 300° oven about 40 min. Serve warm or cold with cream. Whipped cream or vanilla ice cream may be used.

Mrs. Gertrude Breyer

ICE CREAM (Crank Type)

1 pt. heavy cream
3 eggs (beat till foamy)
 $\frac{3}{4}$ c. sugar

dash salt
1 tsp. vanilla

Beat eggs, add sugar, salt, vanilla and cream. Pour in freezing can and turn about $\frac{3}{4}$ hour.

Helen Sprettstazer

RHUBARB TORTE

8x8 in. pan

Crust:

½ c. shortening

1 c. flour

1 tbsp. sugar

Mix like pie. Bake 10-15 minutes at 350°.

Custard:

2½ c. rhubarb, cut fine

3 egg yolks

2 tbsp. flour

1½ c. sugar

½ c. cream and milk

Beat egg yolks light, add cream, flour, sugar and rhubarb. Pour this over baked crust and bake about 35 minutes at 350°. Beat up 3 egg whites and add 2 tbsp. sugar for each egg, ¼ tsp. salt, ¼ tsp. vanilla. Bake until egg whites are browned.

Mrs. Edwin Burandt

Mrs. Julius Stender
Mrs. Walter Schultz

RHUBARB BUTTER CRUNCH DESSERT

Combine:

3 c. diced rhubarb

1 c. sugar

3 tbsp. flour

Place in buttered 6x10 inch pan.

Combine:

1 c. brown sugar

1 c. oatmeal

1½ c. flour and cut in

½ c. butter and ½ c. other
shortening (or all butter)

Sprinkle this over rhubarb mixture and bake at 375° for 40 min. Serve warm with cream.

Mrs. Lewis Kuhlmann

BOYSENBERRY DELIGHT

Refrigerator Dessert

1½ cup graham cracker crumbs, **Filling:**

reserve ¼ cup for topping

before adding butter

½ cup melted butter

½ cup sugar, mix together,

spread in oblong pan

½ lb. marshmallows

½ cup milk

1 No. 2 can Boysenberrys

¼ cup water

¼ cup sugar

2½ tbsp. cornstarch

Heat marshmallows and milk in double boiler until marshmallows are melted. Remove from heat and stir while cooling. Whip the cream and add to the cooled marshmallows mixture. Cook the boysenberrys, water, sugar and cornstarch. Set aside to cool. Pour ½ of the marshmallow mixture in the prepared crumb mixture pan. Cover this with the boysenberry mixture. Then remainder of marshmallow mixture. Sprinkle the ¼ cup reserved crumb mixture over top. Chill several hours before serving.

Mrs. Harold Lempher

LEMON DREAM DESSERT

½ c. sugar

¼ c. lemon juice

dash of salt

3 slightly beaten egg yolks

3 egg whites

¼ c. sugar

1 c. heavy cream, whipped

1 c. finely crushed vanilla

wafers or graham crackers

Combine first 4 ingredients in a heavy saucepan and cook over medium heat, stirring constantly until thickened. Cool. Beat egg whites till soft peaks form, gradually add sugar beating till stiff peaks form. Fold into lemon mixture. Fold in whipped cream. Sprinkle half the crumbs in an 8 inch square pan. Spread lemon mixture over and top with remaining crumbs. Chill overnight or freeze before serving. Trim with lemon slice or cherry.

Mrs. Edwin Lampher

ORANGE DESSERT

- | | |
|--------------------------|--------------------------|
| 1 pkg. lemon jello | 1 pt. whipping cream |
| 1 cup hot water | 1 cup sugar |
| 1 cup fresh orange juice | grated rind of 2 oranges |

Add hot water to jello and stir to dissolve. Add orange juice. Place in refrigerator until slightly set. Whip cream. Add grated orange rind sugar. Fold jello mixture into cream mixture. Refrigerate for several hours. Serve with maraschino cherry in sherberts. Serves 10.

Mrs. Oscar Rolf

APPLE DESSERT

- | | |
|------------------------|--------------------------|
| Mix: | 1 $\frac{3}{4}$ c. flour |
| 1 egg beaten | $\frac{1}{4}$ tsp. salt |
| $\frac{2}{3}$ c. sugar | 2 tsp. baking powder |
| 1 tbsp. butter | 1 cup milk |

Put into 8x12 in. pan, cover batter with sliced apples. About 3 or 4 apples.

- | | |
|---------------------------------|-----------------|
| Topping: | 1 cup sugar |
| $\frac{1}{4}$ cup melted butter | 1 tsp. cinnamon |

Mix together, put over apples. Bake at 350° till brown, top with whipped cream.

Mrs. Leroy Jungclaus

APPLE NUT PUDDING

- | | |
|-------------------------|---------------------------------------|
| 2 eggs | $\frac{1}{2}$ tsp. cinnamon |
| 1 c. sugar | $\frac{1}{4}$ tsp. nutmeg |
| $\frac{3}{4}$ c. flour | 1 tsp. almond extract |
| $\frac{3}{4}$ tsp. salt | $\frac{3}{4}$ c. walnuts |
| 1 tsp. baking powder | 1 $\frac{1}{2}$ c. chopped raw apples |

Beat eggs until fluffy. Add sugar gradually beating in each addition. Sift together flour, salt, baking powder, cinnamon and nutmeg. Stir into egg mixture. Add almond extract, nuts, and apples. Mix thoroughly. Bake 50 minutes at 325°. Serve with whipped cream.

Mrs. Wm. Lunow

BLACK MAGIC CAKE

- | | |
|-------------------|------------------------|
| 1 angel food cake | 1 pkg. chocolate chips |
|-------------------|------------------------|

Melt chocolate in top of a double boiler, add 2 tabs. water and 1 tbs. sugar, stir in gradually 4 well beaten egg yolks; beating constantly. Let cool. When cold, fold in stiffly beaten egg whites, $\frac{1}{4}$ cup sugar, 1 cup whipped cream and vanilla. Cut or tear cake in small cubes and place a layer of cubes in a buttered baking dish. Add a layer of chocolate mixture, another of cake and then cover with chocolate mixture. Chill in refrigerator 24 hours. Serve with whipped cream. Long chilling is necessary, the longer the better the flavor. Mrs. Clifford Guenningsmen

CHERRY PINEAPPLE DESSERT

- | | |
|---|-----------------------------|
| 1 No. 2 can cherries | 1 c. sugar |
| 2 c. crushed pineapple | $\frac{1}{3}$ c tapioca |
| Cook all together until thick and clear. Mix crumbly mixture. | |
| 1 c. Bran Flakes | 2 c. flour |
| 1 tsp. soda | 1 c. quick oatmeal |
| $\frac{3}{4}$ c. melted butter | 1 $\frac{1}{2}$ tsp vanilla |
| 1 c. brown sugar | |

Put half crumb mixture in bottom of a large pan. Spread with cherry mix and use remaining crumbs on top. Bake 30 min. at 350°

Mrs. Mary Quast

PINEAPPLE DESSERT

1 c. crushed pineapple ¼ c. sugar
4 egg yolks, slightly beaten pinch salt

Combine ingredients and cook until thick. Remove from heat and add ½ pkg. lemon gelatin. Beat egg whites stiff and slowly add ¼ c. sugar, 1 tsp. vanilla; crush 18 graham crackers and mix with ¼ c. melted butter. Pour mixture in graham crumb-lined pan. Top with whipped cream.

Mrs. Hillard Stapel

VENETIAN TORTE

5 eggs 2 tsp. baking powder
1 c. sugar ¼ tsp. salt
¼ c. cornstarch 1 tsp. vanilla
¾ c. flour

Beat egg whites and add ½ c. sugar. Beat the egg yolks and ½ c. sugar. Fold yolks into whites. Sift flour, cornstarch, and baking powder three times. Then sift over the egg mixture. Add flavoring. Fold and bake in 2 layer cake pans at 350°. When they are cold, split the layers. Add chocolate cream filling to the bottom layer; white to the second; chocolate to the third; and white on the top and sides. Cover with toasted coconut.

Filling: 3 c. milk
1 c. sugar ½ c. flour

Cook until thick. When it is cool, add ¼ lb. butter, 1 c. powdered sugar, 1 tsp. vanilla and ⅛ tsp. salt. To ⅓ of this mixture add 2 sq. melted chocolate for the dark filling.

Mrs. Louis Jenneke

ICEBOX DESSERT

1 pkg. vanilla wafers ½ pt. cream
½ c. butter 1 c. crushed pineapple or
1½ c. powdered sugar strawberries
2 eggs beaten

Roll wafers and spread buttered pan with a layer of crumbs. Cream butter and sugar, add eggs. Pour mixture over wafer crumbs in pan. Then cover with more crumbs. Over this pour ½ pt. cream, whipped and sweetened a little. Pour the cup of crushed pineapple or berries over this and cover with wafer crumbs. Let stand in refrigerator overnight. Cut in squares and serve with whipped cream. Serves 10.

Mrs. Douglas Dibb

NABISCO STRAWBERRY DESSERT

Crush 1 lb. Nabisco sugar cream wafers, put ⅔ in bottom of large pan. Cream 1 c. butter or margarine with 2 c. powdered sugar. Add 4 eggs (one at a time), 1 tsp. vanilla. Spread over crumbs. Thicken 2 1-lb. boxes frozen strawberries with 3 tbsp. cornstarch. Cool and spread over creamed mixture. Sprinkle ½ cup nuts over berries if desired. Then spread 1 pt. whipped cream over that, top with remaining crumbs. Chill for several hours or overnight.

Mrs. Hartwig Schlueter

GRAHAM CRACKER ROLL

½ lb. graham crackers, crushed ½ c. chopped dates
½ lb. miniature colored marsh- ½ c. nutmeats
mallows 1 c. whipped cream

Mix ingredients and shape into a roll and wrap in wax paper. Chill thoroughly. Cut in slices and serve with whipped cream topped with a cherry.

Mrs. Vernon Kruschke

CHERRY DESSERT

1 c. flour
2 tabs. powdered sugar

½ c. butter

Mix like pie crust and pat into bottom of pan 10x14 in. Bake 12 min. at 375°.

Beat well:

2 eggs
1½ c. sugar
½ tsp. salt

½ c. flour
¾ tsp. baking powder
¾ c. chopped nuts
1 tsp. vanilla

Mix in 1 can of pie cherries, drained. Bake 30 min. longer. Serve with whipped cream or ice cream.

Mrs. Hilton Mesenbring

CHOCOLATE ALMOND DESSERT

½ lb. milk chocolate almond
bar
8 marshmallows cut up
¼ c. milk
½ pt. whipping cream,
whipped

25 graham crackers, crushed
¼ c sugar
¼ lb. melted butter or
margarine

Heat milk to boiling, add chocolate and marshmallows and melt over hot water. Cool. Fold into the cream that has been whipped stiff, then pour into crust. Mix together cracker crumbs, sugar and butter and pack into a 9x13 inch pan, and refrigerate dessert several hours or overnight. Makes 10 servings.

Mrs. Herbert Birkholz

COCOANUT MACAROON DESSERT

Crumble 18 macaroons. Mix with 1 pt. whipped cream. Put half in bottom of pan. Spread with 1 pt. lime sherbert, then 1 pt. orange sherbet, then 1 pt. lemon sherbet, then 1 pt. raspberry sherbet. Put rest of cream on top.

Mrs. C. Rommell

ANGEL LOAF

1 pkg. raspberry or straw-
berry jello
1¼ c. boiling water
dash of salt

1 pkg. frozen raspberries or
strawberries
1 c. whipping cream
1 angel food cake

Mix jello in water; add berries and salt. Let set till slightly set. Whip cream and fold in jello. Break cake in small pieces. Alternate a layer of cake and a layer of jello mixture, etc. Let set. Top with more whipped cream.

Mrs. Willard Parpart

APPLE BEAUTY

1 c. sugar
1 c. water

½ tsp. red coloring
boil 5 minutes

Place 4 or 5 medium sized apples sliced in greased 8x12 inch pan. Pour syrup over apples.

Sift together:
1½ c. flour
2 tsp. baking powder

½ tsp. salt
cut in ¼ c. shortening

Stir in ¾ c. milk to make a soft dough. Spoon into biscuits over apples.

Mix:
2 tbs. melted butter

2 tbs. sugar
½ tsp. cinnamon

Pour over biscuits and bake 25-30 min. in 400 oven. Serve warm with cream.

Mrs. Robert Lorence

APPLE TORTE

1 egg, well beaten
1 c sugar
 $\frac{1}{4}$ tsp. salt
1 tsp. vanilla
 $\frac{3}{4}$ c. flour

1 tsp. baking powder
 $\frac{1}{2}$ c. chopped nuts
add 3 apples, diced in $\frac{1}{2}$ inch cubes

Bake 30 min. at 350°. Use pan size 10x14 inch. Serve with whipped cream or ice cream.
Mrs. Hilton Mesenbring

LEMON DESSERT

16 graham crackers, crushed
Put mixture into pan. Save some for top.
Mix together, cool and partly set.

1 pkg. lemon jello
 $1\frac{1}{2}$ cups water (boiling)
Cook in double boiler until thick.
6 egg yolks (well beaten)
 $\frac{3}{4}$ cup sugar
pinch of salt

$\frac{1}{2}$ cup sugar

juice of one lemon
rind of 1 lemon (grated)

When jello starts to set, add the cooled lemon mixture to jello and stir until smooth. Then beat the 6 egg whites until stiff and add to first mixture. Whip 1 cup cream, fold into mixture. Chill overnight.

Mrs. Emil Ernst

LEMON CRACKLE

Cook:

1 c. sugar
1 c. cold water
2 eggs
juice of 2 lemons

2 tblsp corn starch, dissolved
in water
 $\frac{1}{4}$ c. butter
 $\frac{1}{2}$ tsp. lemon flavoring

Cake Part:

1 c. brown sugar
 $\frac{1}{4}$ lb. butter
1 cup flour

$\frac{1}{2}$ tsp. soda
1 c. coconut
10 soda crackers

Roll soda crackers add butter and brown sugar and crumb add flour soda and coconut. Put $\frac{3}{4}$ mixture in a 10x13 pan, then add filling, add rest of crumbs. Bake 30 to 35 min. until slightly browned. Serve with whipped cream if desired.

Mrs. Milton Mesenbring

PEACH DESSERT

$1\frac{1}{2}$ c. flour
2 T. sugar
 $\frac{1}{4}$ tsp. salt

$\frac{3}{4}$ c. butter
1 egg - beaten

Cream butter and sugar. Add to beaten egg. Add flour and salt. Put in 9x13 pan. Build up sides.

Top:

12 peaches sliced
 $2\frac{1}{2}$ c. sugar

9 T. flour

Mix together and pour over crust. Put a few dabs butter around.

Beat 2 eggs

Add 1 c. cream and 2 tbsp. sugar

Pour over and bake 1 hour at 350.

Mrs. Roland Briesemeister

CHERRY DESSERT

Mix together:

- 2 c. crushed graham cracker crumbs
- 2 tbl. melted butter

Mix together:

- 1 pint cream, whipped
- 4 tbl. powdered sugar
- 2 cups miniature marshmallows
- 2 cans pie cherry mix or thickened pie cherries

Line pan with $\frac{3}{8}$ crumb mixture. Put half of cream mixture on top of crumbs. Pour cherries over cream mixture. Put rest of cream mixture over cherries. Sprinkle rest of crumbs over. Make in a 9x12 pan. Refrigerate. It can be made the night before, it seems easier to serve the longer it stands.

Mrs. Loren D. Murray

LEMON ICE BOX DESSERT

Cover bottom of pan with $\frac{1}{8}$ inch Nabisco cookies or graham crackers. Mix 1 can Eagle brand milk, juice of 2 lemons, and a little rind, and 3 egg yolks, beaten. Spread this mixture over crumbs. Whip $\frac{1}{2}$ pint cream and put on top. Then cover with a layer of crushed cookies or crackers. Put in refrigerator overnight. Use 8x10 pan.

Mrs. Loren D. Murray

CHERRY CRUNCH DESSERT

- 40 graham crackers, rolled fine
- $\frac{3}{4}$ c. brown sugar
- 1 tsp. cinnamon
- $1\frac{1}{2}$ sticks butter (1 stick equals $\frac{1}{4}$ lb.)

Melt butter, mix rolled cracker crumbs and cinnamon. Pat $\frac{3}{4}$ of this mixture in bottom of oblong pan.

Filling:

Mix 5 tbsp. cornstarch and $1\frac{1}{2}$ c. white sugar. Add 1 quart red pie cherries, cook till thick and clear, stirring constantly. Pour over the crumb mixture in pan.

Beat 5 egg whites very stiff. Add 1 c. white sugar. Spread this over the cherries. Cover with remaining crumb mixture. Bake 35 minutes at 275°.

Mrs. Harold Lempher

BLUEBERRY DESSERT

- 16 graham crackers, crushed
- $\frac{1}{4}$ cup butter

Mix together and pat in pan, saving $\frac{1}{4}$ cup crumbs for topping.

- Cook:
- $1\frac{1}{2}$ cups blueberries, fresh or canned
- 2 tblsp. corn starch
- $\frac{1}{2}$ cup sugar

Cook until thick and cool. When cool spread on top of crumbs in pan.

- $\frac{1}{2}$ lb. miniature marshmallows
- $\frac{1}{2}$ cup milk
- 1 cup cream, whipped

Put marshmallows and milk in top of double boiler and heat until all marshmallows are dissolved. When cool add the whipped cream to this mixture and put on top of blueberries. Put the remaining crumbs on top of this and refrigerate.

Mrs. Lena Wroge

LEMON TORTE

Dissolve 1 pkg. lemon jello in 1 c. boiling water, add $\frac{1}{2}$ c. sugar, juice and rind of 2 lemons. Then beat until 3 times the original bulk 1 can evaporated milk (13 oz.). Add lemon juice mixture to milk. Mix 12 graham crackers crushed (double), $\frac{1}{2}$ c. brown sugar, $\frac{1}{4}$ c. melted butter. Line 13x10 inch pan with graham cracker mixture. Then pour on lemon mixture. Top with graham cracker mixture. Chill overnight.

Mrs. Gilbert Anderson

DATE DELIGHT DESSERT

- | | |
|---|-------------------------|
| 14 cookies, cream filled choc-
olate cookies. (Hydrox) | ½ c. walnuts |
| 1 8 oz. pkg. dates, cut up | 2 c. small marshmallows |
| ¾ c. water | 1 c. whipping cream |
| ¼ tsp. salt | vanilla |

Cook dates, water and salt until thickened, then stir in marshmallows till they melt. Add nuts and let stand till cool. Now crush cookies and roll fine—save about ¼ cup crumbs for on top. Put rest of cookie crumbs in buttered pan, pour date mixture over this. Sprinkle ¼ c. crumbs on top.

Mrs. Otto Bahr

PINK CLOUD DESSERT

Mix 1 pkg. strawberry-flavored gelatin with 1 c. boiling water. Stir until every bit of gelatin is dissolved. Add a 10 oz. pkg. of frozen strawberries and stir until thawed. As the strawberries thaw, gelatin mixture will become syrupy. Chill in refrigerator for a few minutes if not quite to the syrupy stage. Whip 1 c. heavy cream just until stiff and fold into the gelatin mixture. Then fold in 1 sliced banana. Pour into a 1 quart mold. Chill until firm. To serve, loosen by setting the mold in warm water for a few seconds. Turn onto a serving plate and garnish with grape clusters, strawberries or any other fresh fruits.

Mrs. Martin Birkholz

ANGEL FOOD DELIGHT

- | | |
|----------------------|------------------------|
| 2 pkgs. Knox gelatin | ½ c. cold water |
| 1¾ c. orange juice | 1 c. boiling water |
| ¼ c. lemon juice | grating of 1 lemon and |
| 1 pt. whipping cream | 1 orange |
| 2 c. sugar | |

Soak gelatin in cold water. Pour boiling water over soaked gelatin. Stir well. Add juices to which sugar and rind has been added. Let congeal till like thick jelly. Whip cream and fold in orange mixture. Break up 1 angel food cake in hunks. Alternate cake with orange mixture. Makes 2 13x9 inch pans. Cover and let set as jello.

Mrs. Dennis Ide

SILVER TORTE

Soak 1 pkg. Knox gelatin in ¾ c. cold water. Beat 8 egg yolks. Add 1 c. sugar, juice of 2 lemons, ½ tsp. salt. Cook in a double boiler until thick. Add soaked gelatin at once. Cool. When cold fold in the 8 beaten egg whites which have 1 c. sugar beaten in. Put on baked crust. Crust: 1 c. butter, 2 c. flour, 2 tbsp. sugar. Mix and pat in large or 2 small pans and bake till golden brown. Serve with whipped cream.

Mrs. Clinton Rommel

ORANGE DESSERT

- | | |
|---|--------------------------|
| 1 envelope unflavored gelatin soaked in | ¼ c. cold water |
| ½ c. hot water | ¾ c. frozen orange juice |
| 1 c. sugar | |

Mix all together. Chill until it starts to set then whip 1 pt. cream and add to gelatin mixture. Break one angel food cake into pieces and pour gelatine mixture over in a 9x13 inch pan. Chill. Serve with whipped cream, orange slices or coconut.

Mrs. Herbert Birkholz

HYDROX COOKIE DESSERT

- | | |
|----------------------------------|----------------------|
| 1/2 lb. chocolate hydrox cookies | 3/4 cup sugar |
| 2 tbsp. plain gelatine | 1/2 tsp. salt |
| 1/2 cup cold water | 2 tsp. vanilla |
| 1/2 cup boiling water | 2 cups whipped cream |
| 5 egg whites, beaten | |

Place cookies between wax paper. Place 2/3 crumbs in bottom of 8x12x2 pan. Soften gelatine in cold water. Add boiling water and stir until dissolved. Beat sugar and salt into egg whites gradually, using electric mixer. Fold in dissolved cooled gelatine and vanilla slowly fold in cream, put in pan and top with remaining crumbs. Chill for 6 hours or overnight.

Mrs. Earl Dibb

APPLE CRISP

Fill pie plate with apples mixed with 1/2 cup sugar.

- | | |
|-----------------|----------------------|
| Mix together: | 1 egg |
| 1 tblsp. butter | 1/2 cup sifted flour |
| 1/2 cup sugar | 1/2 tsp. vanilla |

Spread this mixture over the apples and bake. Mrs. Helmuth Schultz

APPLE KUCHEN

- | | |
|---------------------|----------------------|
| Mix like pie crust: | 1 tsp. baking powder |
| 1 3/4 cups flour | 2 tblsp. sugar |
| 3/4 cup shortening | salt |

Add enough milk to form dough. Roll out and put into large cake pan.

Filling:

- | | |
|-----------------------|----------------|
| 3 cups apples, cut up | 2 tblsp. flour |
| 2 cups sugar | 1 tsp. vanilla |
| 3 eggs, beaten | salt |
| 1/4 cup light cream | |

Mix all together and pour over crust. Sprinkle with cinnamon. Bake at 375° until brown, then turn oven down to 350°, cover pan and bake until apples are done.

Mrs. Lena Wroge

LEMON FLUFF

- | | |
|--------------------|----------------------------------|
| 1 pkg. lemon jello | juice of 1 lemon and grated rind |
| 1/3 cup sugar | |
| 3/4 cup hot water | |

Mix and chill till slightly thickened. Whip 1 can chilled Carnation milk. Add lemon mixture and use 1 lb. vanilla wafers crushed or 1/2 lb. graham cracker crumbs for bottom and top. Half of crumbs on top and bottom. Put in flat pan, cut in squares and serve.

Mrs. Walter Schultz

TOPSY-TURVY PUDDING

- | | |
|---------------------|---------------------|
| 1 c. sifted flour | 1 c. cut-up dates |
| 1/3 c. sugar | 3/4 c. water |
| 2 t. baking powder | 3/4 c. orange juice |
| 1/4 t. salt | 3/8 c. brown sugar |
| 1/2 c. milk | 3 T. butter |
| 1/2 c. chopped nuts | |

Sift flour, sugar, baking powder, salt. Stir in milk, nuts and dates. Spread evenly in greased 8x8x2 inch pan. Mix water, orange juice, brown sugar and butter in a sauce pan. Bring to a boil, stirring to blend. Pour over batter in pan. Do not stir. Bake 50 to 55 minutes at 350°. Serves 9.

Mrs. Earl Dibb

PUMPKIN CHIFFON DESSERT

Combine and let stand:

- | | |
|---|---|
| 1 tblsp. gelatin and $\frac{1}{4}$ cup cold water | |
| 3 egg yolks | $\frac{1}{2}$ tsp. salt |
| $\frac{2}{3}$ cup brown sugar | $\frac{1}{2}$ cup milk |
| $\frac{1}{2}$ tsp. nutmeg | $1\frac{1}{2}$ cups cooked and strained pumpkin |
| $\frac{1}{2}$ tsp. cinnamon | |
| Meringue: | 3 egg whites |
| $\frac{1}{2}$ tsp. vanilla | 3 tblsp. sugar |

Place egg yolks in top of double boiler and beat. Stir in sugar, milk, pumpkin, spices and salt. Cook over boiling water until slightly thickened. Stir in gelatine mixture and cool. Fold in meringue, chill in ginger snap crust and serve with whipped cream.

Crust:

- | | |
|---------------------------|-------------------------|
| 28 ginger snaps (crushed) | 8 tblsp. butter, melted |
|---------------------------|-------------------------|

Bake in 9x12 pan at 375° for 10 minutes. Mrs. Hillard Klaustermier

LUSCIOUS - GLITTER TORTE

- | | |
|--|---|
| Crumb liner | $\frac{1}{3}$ cup sugar |
| $1\frac{1}{2}$ cups fine graham cracker crumbs | $\frac{1}{2}$ cup butter or margarine, melted |

Mix crumbs, sugar, and butter; press in bottom of large pan. Chill.

Glitter

- | | |
|--------------------------------|------------------------------|
| 1 pkg. orange-flavored gelatin | 1 pkg. lime-flavored gelatin |
|--------------------------------|------------------------------|

Dissolve each kind of gelatin separately in 1 cup hot water. Add $\frac{1}{2}$ cup cold water to each. Pour each into an 8 inch square pan. Chill till firm. Cut in $\frac{1}{2}$ inch cubes.

Pineapple-Cream Base

- | | |
|---------------------------------------|--|
| 1 pkg. lemon-flavored gelatin | $\frac{1}{2}$ cup cold water |
| $\frac{1}{4}$ cup sugar | 3 tblsp. lemon juice |
| 1 cup hot water | dash salt |
| 1 9 oz. can (1 cup) crushed pineapple | $1\frac{1}{2}$ cups heavy cream, whipped |
| | $\frac{1}{4}$ cup chopped walnuts |

Dissolve gelatin and sugar in hot water. Add pineapple, cold water, lemon juice, and salt; chill till partially set. Whip till fluffy. Reserve some of the Glitter for trim; fold remainder into pineapple mixture; fold in whipped cream.

Pour into crumb-lined pan. Sprinkle top with walnuts and reserved Glitter. Chill till set. Makes 12 servings.

At Christmas time I like to use strawberry-flavored gelatin or any red gelatin with the green, if the recipe is doubled, take 1 pkg. red, 1 pkg. orange and two packages of the green gelatin. Bright-colored cubes of gelatin give jewel sparkle and delicious fruit flavor to this torte.

Mrs. Lydia Schmalz

YULE LOG

- | | |
|--------------------------------------|--|
| crush 2 lbs. graham crackers, (fine) | 1 lb. orange gum drops (cut in halves) |
| Save 3 cups crumbs for rolling. | 2 pkgs. dried pineapple (cut into $\frac{1}{2}$ inch pieces) |
| 1 lb. dates (cut up) | 1 lb. walnuts (broken up) |
| 1 pkg. marshmallows (cut in halves) | little vanilla |
| 1 lb. white raisins | |

Put all this together, and work it with milk till you can form it into loaves. It has to be stiff. Loaves should be 4 inches thick, and 10 inches long. Roll each loaf in fine graham cracker crumbs, till crumbs are all gone. Wrap in wax paper and freeze. Slice and serve with whipped cream and a cherry.

Bessie M. Spleiss

JUNKET PUDDING DESSERT

1st layer:

1½ c. graham cracker
(crumbs)

¼ c. powdered sugar
¼ c. melted butter

Mix together and pat into 9x13 pan, bake and chill

2nd layer:

Cook 1 pkg. Coconut Cream Pudding according to pkg. directions.
Cool and spread on crust and chill well.

3rd layer:

Cook 1 pkg. Danish Current Raspberry Junket. Mix according to
directions on pkg. Cool and spread on 2nd layer.

4th layer:

Whip 1 cup cream, sweeten with powder sugar. Spread on Junket
layer and chill.

5th layer:

¼ c. sifted flour

¼ c. nuts chopped

⅛ c. brown sugar

½ c. coconut

¼ c. melted butter

Mix together and spread on cookie sheet. Bake at 350 degrees. Stir
while it is browning. Bake about 10 to 15 minutes. Cool and sprinkle
on cream mixture. I use a recipe and a half for a 9x13 pan.

Mrs. Ed Mlynar

PUDDING DESSERT

1 c. flour

½ c. butter

¼ c. brown sugar

1 c. coconut

Brown crunch at 350 degrees for 15 to 20 minutes. Save some to
sprinkle on top.

Cook large package pudding and cool. Whip 1 c. cream and com-
bine with pudding. Pour on top of crunch and sprinkle remaining
crunch on top. Chill 6 to 8 hours. Use a 9x9 pan.

Mrs. Ralph Machemehl

BANANA ICE BOX CAKE

½ cup butter

1 pt. whipping cream

2 eggs, well beaten

3 to 4 bananas

1½ cups powdered sugar

1 10 oz. pkg. of Sunshine
vanilla wafers

Cream butter well, add sugar and cream until smooth. Add well beaten
eggs and mix well together. Crush most of wafers, leaving few for top,
put crumbs in good sized pan. Put mixture over them. Slice bananas
over this. Put whipped cream over bananas. Put rest of crushed
wafers over top. Leave set in refrigerator several hours or over night.

Mrs. Herbert Birkholz Mrs. Carey Hartwig

RICE KRISPIE DESSERT

Crush:

3 c. rice krispies

Mix:

½ c. brown sugar

1 c. flaked coconut

½ c. melted butter

½ c. chopped nuts

Mix together and fill a 9x13 pan with ½ of this mixture. Soften ½
gallon vanilla ice cream and spread over the mixture. Add remain-
ing mixture. Serve with fresh strawberries or fruit as topping.

Mrs. Wallace Dibb

PEPPERMINT DELIGHT

- | | |
|---|---------------------------------------|
| $\frac{3}{4}$ lb. vanilla wafers
(crushed) | 1 c. peppermint candy
(crushed) |
| 32 marshmallows (cut fine) | $\frac{1}{2}$ c. nuts (cut very fine) |
| 1 pint cream | vanilla |

Whip cream, add marshmallows, nuts and vanilla.

Mix crushed wafers and crushed candy. Take about half of wafers and candy mixture and line bottom of 9x13 pan. Cover this with cream mixture and sprinkle rest of crumbs on top. Let stand in refrigerator over night. Serve with whipped cream topped with cherry or nut.

Mrs. Ed Mlynar

LEMON DESSERT

- | | |
|--------------------|---------------------------------------|
| 6 egg yolks beaten | $\frac{3}{4}$ c. sugar |
| juice of 3 lemons | $1\frac{1}{2}$ tsp. grated lemon rind |

Mix all together and cook in double boiler till thickened. Add 1 envelope gelatin softened in $\frac{1}{4}$ cup cold water, when cold fold in 6 egg whites beaten stiff. Break angel food cake in pieces and put layer of cake in bottom of pan, pour half of mixture over cake and add another layer of cake, pour over the rest of mixture. Chill for several hours or overnight. Serve with whipped cream, garnish with a cherry.

Mrs. Hartwig Schlueter

FRENCH APPLE DESSERT

Place in 9 inch pan.

- | | |
|--------------------------------|---------------|
| 6 c. pared and sliced apples | 1 t. cinnamon |
| $\frac{1}{2}$ c. sugar or more | 2 T. flour |
- Mix and put the following over the sliced apples:
- | | |
|------------------------------|------------|
| $\frac{1}{2}$ c. butter | 1 c. flour |
| $\frac{1}{2}$ c. brown sugar | |

Bake 425 degrees for 15 minutes, then reduce heat to 350 and bake 25 to 30 minutes longer.

Mrs. Earl Dibb

QUICK CUSTARD APPLE DESSERT

- | | |
|----------------------|--|
| 2 T. lemon juice | 1 c. sugar (or more if
apples tart) |
| 6-8 c. sliced apples | |

Slice apples into bowl with lemon juice and sugar and stir. Let stand while mixing crust.

- | | |
|--------------------|-------------------------------|
| 2 c. flour | 2 eggs |
| 2 t. baking powder | 1 c. shortening (part butter) |
| 1 t. salt | 1 c. water |
| 2 T. sugar | |

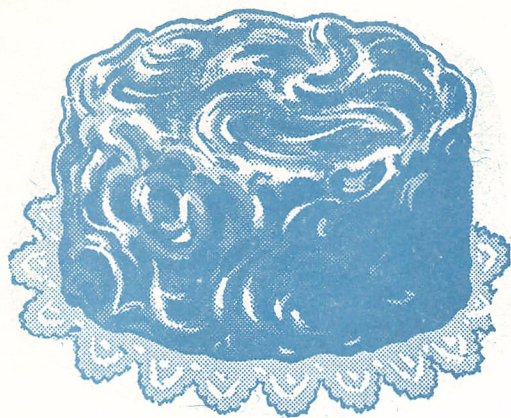
Beat all together til well blended about 2 minutes, then pour into lightly greased 13x9 inch cake pan. Sprinkle sliced apple mixture evenly over crust. Beat well 6 eggs and pour over apples. Put into 400 degree oven and bake 50 - 60 min.

LaVonne Burch

PEACH DESSERT OR PIE

Whip $\frac{3}{4}$ c. cream, add 2 T. sugar, and vanilla and 2 c. canned peaches. should be drained. Pour into graham cracker crust lined pan. Chill. Prepare $\frac{1}{2}$ pkg. jello in usual manner and when it starts to set spread on top of chilled peach mixture. Chill thoroughly and serve.

Mrs. Herb Birkholz



FROSTINGS

NO COOK MARSHMALLOW FROSTING

$\frac{1}{4}$ tsp. salt	$\frac{3}{4}$ c. light corn syrup
2 egg whites	$1\frac{1}{4}$ tsp. vanilla
$\frac{1}{4}$ cup sugar	

Add salt to egg whites and beat until soft peaks form, gradually add sugar, 1 tlbsp. at a time, beating until smooth and glossy. Add syrup and vanilla and beat until stiff. For orange or lemon frosting, omit vanilla, and add 2 tsp. grated orange or lemon rind. Mrs. Earl Dibb

FROSTING (EASY TO MAKE)

2 egg whites, beaten stiff	1 tsp. vanilla
$\frac{1}{4}$ c. sugar	

Bring $\frac{1}{2}$ cup Karo (brown or white) to a boil. Pour into egg white mixture slowly. beat until it stands in peaks. spread on cake.

Mrs. Walter Schultz

MAPLE NUT FROSTING

4 egg yolks	1 c. brown sugar
1 c. sour cream	

Boil this until thick, add vanilla and cool. Put on cake and sprinkle with nuts.

Mrs. Lydia Schmalz

CHOCOLATE FROSTING

2 oz. unsweetened chocolate	1 tlbsp. corn syrup
$1\frac{1}{2}$ c. sugar	a little salt
7 tlbsp. milk	1 tsp. vanilla
4 tlbsp. butter	

Boil 1 min., beat until cold.

Mrs. Harold Gatz

BOILED FROSTING

1 c. sugar	$\frac{1}{2}$ c. boiling water
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Boil till it forms a soft ball. Pour on 1 beaten egg white. Add 2 tlbsp. cocoa. When cold add marshmallows cut up and pour on cake.

Mrs. Herman Gennrich

CREAMY CARAMEL FROSTING

1 c. brown sugar, firmly pack-	$1\frac{1}{4}$ c. powdered sugar, sifted
ed in cup	twice
$\frac{1}{4}$ c. rich top milk or light	1 tsp. vanilla
cream	$\frac{1}{4}$ c. chopped dates or raisins
2 tlbsp. butter	$\frac{1}{4}$ c. chopped walnuts

Combine sugar, cream and butter over heat, stir until mixture boils; remove from heat, cool slightly, stir in powdered sugar and vanilla, then beat until light and creamy and thick. Spread on cake. If desired sprinkle with combined fruit and nuts. For layer cake double recipe or whip cream until stiff, add brown sugar for flavor, put it between layer, and frosting on top.

Mrs. Herbert Briesemeister

WHITE FROSTING

$\frac{1}{2}$ c. milk	Mix:
$2\frac{1}{2}$ tlbsp. flour	$\frac{1}{2}$ c. powdered sugar
Boil till thick then cool	$\frac{1}{2}$ c. spry
	2 tlbsp. butter

Add all ingredients together and mix until smooth.

Mrs. Vernon Kruschke

EASY FROSTING

½ c. cream

¾ c. sugar

Boil together 5 min. and pour over 1 pkg. semi-sweet chocolate bits. Stir until chips are melted and frost cake. Mrs. Jon Schwichtenberg

CHOCOLATE FROSTING

1 c. boiling water

Add.

1 sq. unsweetened chocolate.
Melt

1 c. sugar
3 tbsp. corn starch
dash of salt. Boil

When thick add 1 tbsp. butter and vanilla. NOTE: Can also be used as topping over ice cream. Mrs. Herbert Klaustermeier

PINEAPPLE FROSTING

4 egg yolks

Add:

⅓ c. sugar

1 small can crushed pineapple

Beat until lemon color

Cook over low heat until thick, about 8 minutes.

Add:

16 marshmallows, cut in
quarters. Chill

Fold in ¼ tsp. vanilla and 1 cup whipped cream. Mrs. Glennard Prehn

RUSSIAN ROLL FROSTING

2 tbsp. plain gelatine

½ tsp. salt

¼ c. cold water

½ c. sugar

1½ c. scalded milk

3 egg yolks, beaten

Cook above ingredients for ten minutes or until smooth and thick. Then let cool and add: 1 tsp. vanilla, and 1 cup whipped cream. Put on cake and top with cherries and nuts. Mrs. Vernon Kruschke

PINEAPPLE FILLING

½ c. sugar

3 tbsp. flour

2 egg yolks

½ c. orange juice

2 tbsp. lemon juice

1 tbsp. butter

½ c. crushed pineapple

Blend sugar and flour. Add yolks and fruit juices and cook in double boiler until very thick and creamy. Stir frequently. Add butter and cook 2 minutes. Cool. Mrs. Martin Birkholz

COCONUT-PECAN FROSTING

Combine:

1 c. evaporated milk

3 egg yolks

1 c. sugar

¼ lb. margarine

1 tsp. vanilla

Cook and stir over medium heat until thickened, about 12 min. Add 1½ cups angel flake coconut and 1 cup chopped pecans. Beat until thick enough to spread. Mrs. Arthur Srey Mrs. Hillard Stapel Mrs. Herman Gennrich

FROSTING

Mash 2 bananas

1 pkg. powdered sugar

Add:

½ stick of butter (melted)

½ tsp. vanilla

add nuts

Mrs. John Klobe

SOUR CREAM FROSTING OR CAKE FILLING

1 c. sour cream (1 T. vinegar may be used to sour cream)

$\frac{3}{4}$ c. sugar
3 eggs beaten
2 T. cornstarch

Cook over low heat until thick. Stir until smooth. Add 1 cup raisins, and $\frac{1}{2}$ cup walnuts. Spread over cold cake. When cool melt 1 German Sweet Chocolate Bar, 1 T. butter and spread over the top.

Mrs. Vernon Wroge
Mrs. Hilton Mesenbring

CHOCOLATE FROSTING

$\frac{1}{2}$ c. brown sugar
 $\frac{1}{4}$ c. water
2 T. butter
1 sq. unsweetened chocolate

$\frac{1}{8}$ t. salt
powdered sugar
1 t. vanilla

Mix first 5 ingredients together. Boil for 3 mins. Remove from heat and let cool. Add powdered sugar and vanilla. (Little cream may be added to make it creamy.)

Mrs. Otto Jenneke

CREAMY SPICE CAKE FROSTING

2 $\frac{3}{4}$ c. powdered sugar
 $\frac{1}{2}$ t. salt
1 egg

$\frac{1}{4}$ c. maple syrup
 $\frac{1}{2}$ c. shortening
2 t. vanilla

Mrs. Ralph Machemehl

CHOCOLATE FROSTING

*Good
delicious!*
1 c. brown sugar
4 T. butter
4 T. milk

Bring to a bubbling boil. Take off stove and add 1 c. chocolate chips. Stir until smooth and put on bars while warm. Mrs. Earl Dibb

DATE CARAMEL FROSTING

1 c. brown sugar firmly packed
3 T. vegetable shortening
2 T. butter or margarine
 $\frac{1}{4}$ tsp. salt

$\frac{1}{3}$ c. milk
 $1\frac{1}{2}$ c. sifted powdered sugar
 $\frac{1}{2}$ c. dates, cut in small pieces
 $\frac{1}{4}$ c. chopped nuts

Combine first 4 ingredients in medium size sauce pan and bring slowly to a boil, stirring constantly. Add milk, blend thoroughly. Bring to a boil and boil gently over low heat 3 minutes, stirring occasionally. Remove from heat. Cool slightly. Add powdered sugar and beat until thick enough to spread. Stir in dates and nuts. Makes enough frosting for top and sides of a 9x13x2 cake. If you prefer you may omit dates and nuts.

Mrs. Martin Birkholzer

BROILED COCONUT CAKE TOPPING

$\frac{1}{3}$ c. melted butter
 $\frac{1}{2}$ tsp. vanilla
 $\frac{1}{2}$ c. brown sugar

1 c. coconut
 $\frac{1}{4}$ tsp. salt

Mix all together and spread on hot spice cake. Place under broiler till golden and bubbly.

Mrs. Hartwig Schlueter

MASTER MIX

MASTER MIX*

Mrs. A. F. Vomhof

The sifting and measurings of the dry ingredients and the blending of the fat can be done at one time for a dozen bakings. The recipes are planned for "family size" and for two. The mix will keep at least six weeks without refrigeration.

MASTER MIX

For 13 Cups

- 9 c. sifted all-purpose flour or
- 10 c. sifted soft wheat or cake flour
- $\frac{1}{3}$ c. double acting baking powder
- 1 tbsp. salt
- 2 tsp. cream of tartar
- $\frac{1}{4}$ c. sugar
- 2 c. shortening which does not require refrigeration

For 29 Cups

- 5 lbs. flour
- $\frac{3}{4}$ c. double acting baking powder
- 3 tbsp. salt
- 2 tblsp. cream of tartar
- $\frac{1}{2}$ c. sugar
- 2 lbs. shortening which does not require refrigeration

Stir baking powder, salt, cream of tartar and sugar into flour. Sift together three times into a large mixing bowl or onto a large square of plain paper. Cut in shortening until Mix is consistency of cornmeal. Store in covered containers at room temperature. To measure the Master Mix, pile it lightly into cup and level off with a spatula.

BISCUITS

Family Size

- 3 c. Mix
- $\frac{2}{3}$ c. milk

Yield: 18 2"

Just For Two

- 1 c. Mix
- 3 T. milk

Yield: 6 2"

Add milk to the Mix all at once, stirring 25 strokes. Knead 15 strokes on lightly floured board. Roll $\frac{1}{2}$ inch thick. Cut. Bake on baking sheet in a hot oven (450°) 10 min.

MUFFINS

Family Size

- 3 c. Mix
- 2 T. sugar
- 1 c. milk
- 1 egg

Yield: 12 medium

Just For Two

- 1 c. Mix
- 1 T. sugar
- $\frac{1}{3}$ c. milk
- $\frac{1}{2}$ egg or one yolk

Yield: 6 small

Add sugar to the Mix. Combine milk and beaten egg. Add to the Mix. Stir until flour is just moistened (about 15 strokes). Bake in greased muffin pans in hot oven (425°) about 20 minutes.

GRIDDLE CAKES OR WAFFLES

Family Size

- 3 c. Mix
- $1\frac{1}{2}$ c. milk
- 1 egg

Yield: 18 griddle cakes or waffles

Just For Two

- 1 c. Mix
- $\frac{1}{2}$ c. milk
- $\frac{1}{2}$ egg or 1 yolk

Yield: 6 griddle cakes or 2 waffles

Stir the combined milk and beaten egg into the Mix until blended. Bake on hot griddle or in waffle iron.

MASTER MIX*

CORN BREAD

Family Size

- 1½ c. Mix
- ¾ c. Cornmeal
- ½ tsp. salt
- 2 tblsp. sugar
- ¾ c. milk
- 1 egg

Yield. 10x10 pan

Just For Two

- ¾ c. Mix
- ⅓ c. Cornmeal
- ¼ tsp. salt
- 1 tblsp. sugar
- ⅓ c. milk
- 1 egg

Yield: 6x6 pan

Stir cornmeal, salt and sugar into the Mix. Combine milk and beaten egg. Add to the Mix, stirring until blended. Bake in greased pan in a hot oven (400°) about 30 minutes.

NUT BREAD

Family Size

- 3 c. Mix
- ½ c. sugar
- ½ c. nuts
- 1 c. milk
- 1 egg

Yield: 5x8 loaf

Just For Two

- 2 c. Mix
- ⅓ c. sugar
- ⅓ c. nuts
- ¾ c. milk
- 1 egg

Yield: 4x6 loaf

Stir sugar and chopped nuts into the Mix. Combine milk and beaten egg. Add to the mix, stirring until well blended. Bake in greased loaf pan in a moderate oven (350°) about one hour.

COFFEE CAKE

Family Size

- 3 c. Mix
- ½ c. sugar
- ½ c. milk
- 1 egg

Topping

- ½ c. brown sugar
- 3 tblsp. butter
- ½ tsp. cinnamon

Yield: 9x9 cake

Just For Two

- 1 c. Mix
- 3 tblsp. sugar
- 3 tblsp. milk
- ½ egg or 1 yolk

- ½ c. brown sugar
- 2 tblsp. butter
- ¼ tsp. cinnamon

Yield: 4x6 cake

Stir sugar into the Mix. Combine milk and beaten egg. Stir into the Mix until well blended. Put into shallow greased pan, spread topping over batter and bake in hot oven (400°) about 25 minutes.

GINGERBREAD

Family Size

- 2 c. Mix
- ½ c. sugar
- ½ t. cinnamon
- ½ t. ginger
- ¼ t. cloves
- 1 egg
- ½ c. molasses
- ½ c. water

Yield: 6 x 8 pan

Just For Two

- 1 c. Mix
- 2 T. sugar
- ¼ t. cinnamon
- ¼ t. ginger
- ¼ t. cloves
- ½ egg or 1 yolk
- ¼ c. molasses
- ¼ c. water

Yield: 4 x 6 pan

Stir sugar and spices into the Mix. Combine egg, molasses and water. Stir half the liquid into the Mix, and beat two minutes. Stir in remaining liquid and beat one minute. Bake in pan lined with waxed paper in a moderate oven (350°) about 40 minutes. Or bake in a waffle iron for gingerbread waffles. Gingerbread waffles may be topped with sweetened whipped cream and chopped bananas.

MASTER MIX*

APPLE CRISP TOPPING

Family Size

1 c. Mix
1 c. sugar
1 egg

Yield: 8-inch casserole

Just For Two

$\frac{1}{2}$ c. Mix
 $\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ or 1 yolk of egg

Yield: 4-inch casserole

Stir sugar into the mix. Add beaten egg and stir until blended. Spread over prepared fruit in a casserole. Bake at 350° for about 30 minutes. This may be used as a topping for sweetened apple, peach, rhubarb or other fruit.

DUMPLINGS

Family Size

3 c. Mix
 $\frac{3}{4}$ c. milk

Yield: 12 medium

Just For Two

1 c. Mix
 $\frac{1}{4}$ c. milk

Yield: 4 medium

Add milk to the Mix all at once, stirring about 30 strokes. Drop by tablespoon on top of boiling stew. Cover and boil gently 12 minutes without removing cover.

CARAMEL DUMPLINGS

Family Size

Caramel Sauce

2 T. butter
 $1\frac{1}{2}$ c. brown sugar
 $1\frac{1}{2}$ c. water

Dumplings

$1\frac{1}{2}$ c. Mix
 $\frac{1}{3}$ c. sugar
 $\frac{1}{3}$ c. milk

Yield: 6 medium

Just For Two

1 T. butter
 $\frac{1}{2}$ c. brown sugar
 $\frac{1}{2}$ c. water

$\frac{1}{2}$ c. Mix
2 T. sugar
2 T. milk

Yield: 2 medium

Combine ingredients for caramel sauce. Heat to boiling. Stir sugar into Mix. Add milk all at once, stirring about 30 strokes. Drop by tablespoon on top of boiling caramel sauce. Cover and boil gently for 20 minutes without removing cover.

YELLOW CAKE

Family Size

3 c. Mix
 $1\frac{1}{4}$ c. sugar
1 c. milk
2 eggs
1 tsp. vanilla

Yield: 2 8-inch layers

Just For Two

$1\frac{1}{2}$ c. Mix
 $\frac{2}{3}$ c. sugar
 $\frac{1}{2}$ c. milk
1 egg
 $\frac{1}{2}$ tsp. vanilla

Yield: 8-inch layer

Stir sugar into the Mix. Combine milk, eggs and vanilla. Stir half of the liquid into the Mix and beat two minutes or use electric mixer for the same length of time at low speed. Scrape bowl occasionally. Add the remaining liquid and beat two minutes. Bake in pans lined with waxed paper in a moderate oven (375°) about 25 minutes.

MASTER MIX*

ORANGE RAISIN CAKE

Family Size	Just For Two
3 c. Mix	1½ c. Mix
1½ c. sugar	¾ c. sugar
juice of 1 orange and water to make 1 cup	juice of small orange and water — ½ cup
2 eggs	1 egg
⅔ c. chopped raisins	⅓ c. chopped raisins
Grated rind of 1 orange	grated rind of one orange
Yield: 2 8-inch layers	Yield: 1 8-inch layer

Stir sugar into the Mix. Combine liquid and beaten eggs. Add half of the liquid to the Mix and beat two minutes or use electric mixer for the same length of time at low speed. Scrape bowl occasionally. Add remaining liquid, raisins, and orange rind. Beat two min. Bake in pans lined with waxed paper in a moderate oven (375°) about 25 minutes.

CHOCOLATE CAKE

Family Size	Just For Two
3 c. Mix	1½ c. Mix
1¼ c. milk	¾ c. cocoa
½ c. cocoa	¾ c. sugar
1½ c. sugar	⅓ c. milk
2 eggs	1 egg
1 tsp. vanilla	½ tsp. vanilla
Yield: 2 8-inch layers	1 8-inch layer

Add cocoa to the sugar and stir into the Mix. Combine milk, eggs, and vanilla. Stir half of the liquid into the Mix and beat two minutes or use electric mixer for the same length of time at low speed. Scrape bowl occasionally. Add the remaining liquid and beat two minutes. Bake in pans lined with waxed paper in a moderate oven (375°) about 25 minutes.

DONUT MUFFINS

Family Size	Just for Two
2 c. Mix	1 c. Mix
2 tbsp. sugar	1 tbsp. sugar
⅓ c. milk	3 tbsp. milk
1 egg	1 yolk egg
Coating	
½ c. butter (melted)	¼ c. butter (melted)
½ c. sugar	¼ c. sugar
1 tsp. cinnamon	½ teaspoon cinnamon
Yield: 18 small	Yield: 9 small

Stir sugar into the Mix. Combine milk and beaten egg. Stir into the Mix until well blended. Bake in small, well greased muffin tins in a hot oven (400°) 20 minutes. Dip one at a time into melted butter. Remove quickly and shake in a sack containing the sugar and cinnamon. Serve hot.

CHOCOLATE DROP COOKIES

Family Size	Just For Two
3 c. Mix	2 c. Mix
1 c. sugar	¾ c. sugar
⅓ c. cocoa	¼ c. cocoa
½ c. milk	⅓ c. milk
1 egg	1 egg
1 tsp. vanilla	½ tsp vanilla
Yield: 4 dozen	Yield: 2½ dozen

Stir sugar and cocoa into the Mix. Combine milk, beaten egg, and vanilla. Stir into the Mix until well blended. Drop by teaspoon on greased baking sheet. Bake in a moderate oven (350°) 10 to 12 min.

MASTER MIX*

BLACKBERRY ROLL

Family Size

- 2 c. Mix
- $\frac{1}{4}$ c. water
- $1\frac{1}{2}$ c. blackberries
- $\frac{1}{4}$ c. sugar
- 1 tablespoon flour

Yield: 6 servings

Just For Two

- $\frac{2}{3}$ c. Mix
- 4 teaspoons water
- $\frac{2}{3}$ c. blackberries
- 2 tablespoons sugar
- 1 teaspoon flour

Yield: 2 servings

Add water by sprinkling it over the Mix. Stir with a fork to blend. Roll as for pastry into an oblong piece about $\frac{1}{4}$ inch thick. Mix blackberries with sugar and flour. Spread them over the pastry to within an inch on all sides. Roll up like a jelly roll and tuck in the ends. Place on baking sheet. Bake in a moderate oven (375°) until lightly browned (about 35 minutes). Serve hot.

STEAMED PUDDING

Family Size

- 2 c. Mix
- $\frac{1}{3}$ c. sugar
- $\frac{1}{2}$ c. milk
- $\frac{1}{2}$ c. fruit

Yield: 6 inch casserole

Just For Two

- $\frac{3}{4}$ c. Mix
- 2 tblsp. sugar
- 3 tblsp. milk
- $\frac{1}{4}$ c. fruit
- 2 ramekins

Stir sugar into the Mix. Stir in the milk and the chopped fruit or berries until blended. Pour into a greased casserole or pan or into ramekins. Steam over water in a covered pan for 30 minutes. Serve hot with top milk or cream and sugar.

DROP COOKIES

Family Size

- 3 c. Mix
- 1 c. sugar
- $\frac{1}{3}$ c. milk
- 1 egg
- 1 tsp. vanilla

Variations:

- $\frac{1}{2}$ c. chocolate chunks or
- $\frac{1}{2}$ c. chopped nuts or
- $\frac{1}{2}$ c. raisins or
- $\frac{1}{2}$ c. dates or
- 1 tbs. orange rind and $\frac{1}{2}$ c. raisins (omit vanilla)

Yield: 4 dozen

Just For Two

- 2 c. Mix
- $\frac{2}{3}$ c. sugar
- $\frac{1}{4}$ c. milk
- 1 egg
- $\frac{1}{2}$ tsp. vanilla

- $\frac{1}{3}$ c. chocolate chunks or
- $\frac{1}{3}$ c. chopped nuts or
- $\frac{1}{3}$ c. raisins or
- $\frac{1}{3}$ c. dates or
- 2 tsp. orange rind and
- $\frac{1}{3}$ c. raisins (omit vanilla)

Yield: $2\frac{1}{2}$ dozen

Stir sugar into the Mix. Combine milk, beaten egg, and vanilla. Stir into the Mix until well blended. Drop by teaspoon on greased baking sheet. Bake in a moderate oven (375°) 10 to 12 minutes.

OATMEAL COOKIES

Family Size

- 3 c. Mix
- 1 c. brown sugar
- 1 tsp. cinnamon
- $\frac{1}{2}$ c. milk
- 1 egg
- 1 c. rolled oats

Yield: 4 dozen

Just For Two

- 2 c. Mix
- $\frac{2}{3}$ c. brown sugar
- $\frac{1}{2}$ tsp. cinnamon
- $\frac{1}{3}$ c. milk
- 1 egg
- $\frac{2}{3}$ c. rolled oats

Yield: $2\frac{1}{2}$ dozen

Stir sugar and cinnamon into the Mix. Combine milk and beaten egg. Stir into the Mix until well blended. Stir in rolled oats. Drop by teaspoon on greased baking sheet. Bake in a moderate oven (375°) 10 to 12 minutes.

MOLASSES COOKIES

Family Size

4 c. Mix
½ c. sugar
1 tsp. cinnamon
1 tsp. ginger
½ tsp. cloves
1 egg
1 c. molasses

Yield: 5 dozen

Just For Two

2 c. Mix
¼ c. sugar
½ tsp. cinnamon
½ tsp. ginger
¼ tsp. cloves
1 egg yolk
½ c. molasses

Yield: 2½ dozen

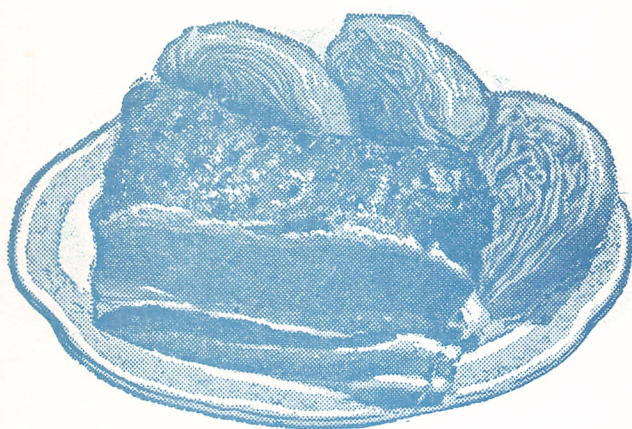
Stir sugar and spices into the Mix. Combine beaten egg with molasses and add to the Mix. Blend well, chill, shape into balls, and roll in sugar. Flatten on greased baking sheet and bake in a moderate oven (375°) 10 to 12 minutes.

USING LARD IN THE MASTER MIX

If the lard is used as the shortening in the Master Mix recipe, a smaller amount of shortening should be used. This may be 1⅓ cups lard instead of 2 cups of other shortening; or 1 5/6 pounds instead of 2 pounds. (1/6 pound lard equals ⅓ cup.)

If lard which requires refrigeration is used in the Master Mix recipe, the Mix should be refrigerated.

A change in the method of mixing cakes is suggested if lard is used in the Master Mix recipe. Separate the yolks and whites of the eggs. Reserve about one fourth of the sugar and beat it into the beaten egg whites to form a stiff meringue. Follow the other directions for cake making. Stir in the meringue until well blended as the last step in the mixing process. * Taken from Purdue University bulletin.



MEATS

SAUCES

BURGERS

SWISS STEAK

2 lbs round steak 1 to 1½ in. thick

Pound 6 tbsp. seasoned flour into both sides of meat. Brown in hot fat in frying pan. Put in roaster and add ½ cup sliced onions, 1 can cream of mushroom soup, add about ½ can water to soup. Bake 1½ hours in moderate oven at 350°.

Mrs. Earl Dibb

STEAK AND POTATOES

1 large round steak about 1 in. thick, pound in seasoned flour, brown in frying pan. Put meat in roaster, add ½ cup sliced onions and enough sliced raw potatoes for your own family. Season with salt and pepper. Make a thin gravy from drippings of meat, pour over all, cover and bake 1 to 1½ hours in moderate oven at 350°.

Mrs. Earl Dibb

CHILI

4 tbsp. shortening	1 to 2 tsp. chili powder, as desired
1 c. onion, diced	1 tsp. salt
1 lb. hamburger	1 can kidney beans
1 c. celery or more, diced	
2 c. tomatoes	

Melt shortening, add onion, saute until partially tender. Add beef and fry uncovered until slightly browned. Cook celery. Add celery, tomatoes, salt and chili powder to beef mixture. Cover and simmer until thickened. Add beans and heat through. Serve with crackers.

Mrs. Carey Hartwig

HOT BUN SPECIAL

1 lb. ground beef	⅓ tsp. pepper
1½ chopped onions	1 can tomato soup
1 c. chopped celery	1 to 1½ tbsp. chili powder
1 tsp. salt	¼ c. water

Brown meat, add onions and celery, cook till tender and add other ingredients, simmer 30 minutes. Serve in buns.

Mrs. Walter Schultz

CHILI CON CARNE

Brown 1 lb. ground beef and 1 medium onion, chopped. Season to taste.

Add:	1 tbsp. chili powder
1 qt. whole tomatoes	1 tbsp. brown sugar
½ green pepper, chopped	1 tbsp. catsup
1 to 1½ c. celery, chopped	

Cook over low heat for about 1 hour. Add 1 can (16 oz.) kidney beans and cook 10 minutes more. Serves 4 - 6.

Mrs. Roland Miller

BARBECUE

2 lbs. hamburger	1 pt. water or tomato juice
¾ c. catsup	1 tsp. chili powder
small onion	

Mix catsup, onion, water, and chili powder. Put on stove to simmer for about 15 minutes. Add seasoned hamburger (salt, pepper, and 1 tsp. dry mustard), and bake at 350° for about ½ hour in a covered dish. Serve in hamburger buns.

Mrs. Carey Hartwig

Mrs. Clifford Jerde

LOBSTER A LA NEWBERG

Melt in double boiler 4 tblsp. butter. Add, stir and cook for 3 minutes, 2 cups diced, cooked lobster meat. Add and cook 1 minute longer, $\frac{1}{2}$ tsp. paprika, $\frac{1}{3}$ tsp. nutmeg, and 3 beaten egg yolks, and 1 cup cream. Cook and stir these ingredients on very low heat for 2 minutes. Do not permit to boil. Add $\frac{1}{4}$ cup sherry and serve at once on hot buttered toast or patty shells.

Mrs. Mark Krueger

BARBECUED RIBS

Cut into serving pieces $3\frac{1}{2}$ to 4 lb. fresh barbecue ribs. Place in a single layer in large baking pan.

Heat to boiling:

1 $\frac{1}{2}$ c. water

2 onions, chopped

1 $\frac{1}{2}$ tblsp. sugar

1 tsp. salt

1 tsp. chili powder

1 tsp. tabasco sauce

1 bottle catsup

3 tblsp. vinegar

3 tblsp. Worcestershire sauce

1 tsp. dry mustard

1 tblsp. liquid smoke

Pour sauce over ribs. cover pan, chill for several hours or over night. Bake in hot oven, 450°, 30 minutes, then continue to bake in moderate oven 350° for 1 $\frac{1}{2}$ to 2 hours, basting frequently. When using smoked ribs, omit the liquid smoke and salt. Serves 4.

Mrs. Walner Dietzel

BAR-B-QUEED BEEF

1 lb. beef cut in half in. cubes

1 tblsp. fat

1 $\frac{1}{2}$ c. water

1 medium onion, chopped

$\frac{1}{2}$ c. diced celery

$\frac{1}{3}$ c. diced green pepper

1 c. catsup

$\frac{1}{4}$ c. brown sugar

2 tblsp. vinegar

2 tblsp. Worcestershire sauce

1 tsp. salt

1 tsp. chili powder

12 to 16 hamburger buns

Brown beef in hot fat; add water and simmer in covered skillet 1 $\frac{1}{2}$ hours or until tender. Reserve broth, adding enough water to make $\frac{2}{3}$ cup. Break beef into small pieces. Cook onion, celery and green pepper in fat till tender. Add beef, broth and remaining ingredients. Simmer uncovered 20 to 30 minutes. Serve on toasted buns.

Mrs. Herbert Krienke

SWEDISH MEAT BALLS

2 lbs ground round steak

1 tsp. salt

1 onion, chopped

$\frac{1}{2}$ tsp. pepper

3 eggs, beaten

$\frac{3}{4}$ c. bread crumbs

1 c. milk

Mix all ingredients together thoroughly. Form into small balls. Fry brown in butter. Simmer slowly for 1 hour. Add 1 pt. cream to pan and let boil 1 minute.

Mrs. Mark Krueger

HOT TURKEY SALAD

2 c. cooked cubed turkey or chicken

2 c. sliced celery

$\frac{1}{2}$ c. chopped toasted almonds

$\frac{1}{2}$ ts. salt

2 tsp. grated onion

2 tblsp. lemon juice

1 c. mayonnaise

$\frac{1}{2}$ c. grated American cheese

1 c. crushed potato chips

Combine ingredients except grated cheese and chips. Toss lightly in individual casseroles or in one large one. Sprinkle with grated cheese and crush potato chips. Bake at 450° for 10 min. Serve hot and garnish with parsley. Serves 4 to 6.

Mrs. Louis R. Jenneke

BARBECUED HAMBURGERS

1 lb. ground beef	½ c. catsup
2 tbsp. fat	2 tbsp. sugar
1 large onion	2 tbsp. prepared mustard
½ c. chopped celery or green peppers	1 tbsp. vinegar
	1 tsp. salt

Place a large heavy frying pan over medium heat, melt fat and brown meat in hot fat. Chop onion, celery and peppers, add the chopped vegetables and cook until onion is golden but not browned. Add rest of ingredients, stir to mix well. Cover, turn heat to very low simmer, covered at least 30 min. Slice large buns, toasted on the cut side. You may do this by putting them under the broiler in range, spoon the meat mixture into the buns, serves 6.

Mrs. Herman Fenske

PIZZA BURGERS

6 hamburger buns	salt and pepper
¾ lb. ground pork	¾ c. catsup
¾ lb. ground beef	¼ c. open-pit barbecue sauce
2 tblsp. minced onion	1 c. grated cheese

Season meat with salt, pepper and onion and fry in butter, add catsup and sauce and spread on split buns, sprinkle cheese on top and put under broiler.

Mrs. George Emich

CREOLE BURGERS

1 lb. hamburger
½ onion, chopped
brown in skillet

Add:

1 can chicken gumbo soup
2 tblsp. catsup
1 tblsp. mustard
pepper

Put between toasted buns.

Mrs. Martin Birkholz
Mrs. Norman Stender

TUNA ROLL-UPS

Preheat oven to 450°
Sift together:
3 tsp. baking powder

2 c. sifted flour
1 tsp. salt

Pour into a measuring cup. (But do not stir together).

⅓ c. Wesson oil

⅔ c. milk

Then pour all at once into the flour. Stir with fork until mixture cleans sides of bowl and rounds up into a ball. Smooth by kneading dough about 10 times without additional flour. Place the dough between 2 sheets of waxed paper (12 in. sq.). Roll out until dough reaches edges of paper. Peel off top paper. Cut dough into 9 squares. Spread over each square, 2 tbsp. tuna filling.

Tuna Filling:

1 c. tuna, flaked
½ c. minced celery

1 egg, unbeaten

Roll up each square as for jelly roll. Place sealed-side down on un-greased cookie sheet. Bake 10 to 15 minutes in hot oven, 450°. Serve with hot celery or mushroom soup or chicken sauce. (Bring to a boil over low heat, stirring constantly, one can cream of celery, mushroom or chicken soup, 2 tbsp. chopped parsley.) Garnish with parsley or paprika. Serves 6 to 9.

Mrs. August Voss

PICKLED SUNFISH

12 small sunfish
6 c. boiling water
1 onion
2 carrots

1 bay leaf
2 whole cloves—2 tbsp.
1 tsp. salt
a little parsley

Lower fish into boiling water into which the onion, carrots, vinegar and seasonings have been added. Simmer 6 to 8 minutes. Remove fish from water, drain and put into jar. Boil up: 2 cups vinegar, 1 cup sugar and 1 tbsp. mixed pickling spices and $\frac{3}{4}$ tsp. salt. Pour over fish and sliced onion rings and seal and keep in refrigerator. Mrs. George Emich

SAUCE FOR BAKED HAM

$\frac{1}{2}$ c. tomato soup
 $\frac{1}{2}$ c. mustard (prepared)
 $\frac{1}{2}$ c. vinegar

$\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ c. butter
3 egg yolks

Cook over very low heat till thick, serve hot with baked ham.

Helene Spletstazer

BEEF ROAST

3 $\frac{1}{2}$ lb. pot roast

Place roast on large piece of foil. Sprinkle Liptons (dry) onion soup over meat. Pour can of mushroom soup over meat. Seal tightly. Bake 3 hours at 300°.

Mrs. John Klobe

BARBECUE SAUCE

4 tblsp. chopped onion
 $\frac{3}{4}$ c. water
2 tblsp. Worcestershire
sauce
1 tsp. paprika
 $\frac{1}{2}$ tsp. pepper
 $\frac{1}{2}$ c. brown sugar

1 c. tomato paste
3 tblsp. vinegar
1 tsp. salt
chili powder
 $\frac{1}{4}$ tsp. cinnamon
dash of cloves

Boil these ingredients together. For about 5 to 6 lbs. ribs. The cloves and cinnamon make these especially good.

Bobby Lemmage

MEAT LOAF

1 lb ground beef
1 envelope Lipton Onion soup
mix

6 oz. can carnation milk

Mix all together, put into a greased loaf pan. Bake about 1 hour at 350°.

Mrs. Alb. Theil

SALMON LOAF

1 can salmon
1 can corn
2 eggs

salt and pepper
1 c. cracker crumbs
 $1\frac{1}{2}$ c. milk

Mix together and bake for 45 min.

Mrs. Emil Ernst

BARBECUE PORK CHOPS

8 lean pork chops
1 tsp. salt
 $\frac{1}{2}$ tsp. nutmeg
1 c. water

$\frac{1}{2}$ c. catsup
1 tsp. celery seed
 $\frac{1}{2}$ c. vinegar
1 bay leaf

Brown chops in fat, combine remaining ingredients and pour over chops in a covered casserole. Bake at 350° for $1\frac{1}{2}$ hours.

Mrs. Emil Ernst

BRAISED PORK CHOPS WITH APRICOTS

- | | |
|-------------------------------|--------------------------------|
| 4 lean pork chops, 1 in thick | 1 tsp. prepared mustard |
| 2 tbsp. shortening | 1 large onion, sliced in rings |
| 1 tsp. salt | liquid from apricots |
| ½ tsp pepper | 1 No. 2½ can apricot halves |

Brown chops slowly in hot fat in heavy skillet. Drain on absorbent paper. Sprinkle with salt and pepper. Spread with mustard. Cook onion slices in skillet until transparent. Drain. Place chops in casserole, top with onion rings. Pour the apricot juice over the chops, cover and bake at 350° for 50 min. About 5 minutes before serving time, place drained apricot halves over chops. Serve hot. Mrs. Harold Lempher

BUTTERMILK STROGANOFF

- | | |
|------------------------------|-----------------------------|
| sauce pan, 1 qt. | 1 c. sliced onions |
| ¼ c. flour | dash of garlic powder |
| 1 tsp. salt | 1 c. water |
| ⅛ tsp. pepper | 1 tsp. Worcestershire sauce |
| ¾ lb beef stew meat, cubed | 3 tbsp. catsup |
| 2 tbsp. butter | ¾ c. buttermilk |
| ¼ c. mushroom stems and pcs. | 4 oz. noodles |

Combine flour, salt and pepper, coat cubes of meat with mixture. In saucepan melt butter; add meat and cook slowly until browned on all sides. Drain mushrooms; save liquid. Add onions, garlic powder, water, worcestershire sauce, catsup and mushroom liquid to meat. Cover; simmer until meat is tender—about 2 hours. Stir in mushrooms and buttermilk; cook only until heated through. Cook noodles according to directions, place in ring around edge of serving bowl. Fill center with meat mixture. Serve immediately. Mrs. Alvin Gennrich

BEEF STROGANOFF

- | | |
|-------------------------------|------------------------------|
| 1 lb round steak, sliced thin | 1 clove garlic (minced) |
| ¼ c. all purpose flour | 1 c. sour cream |
| ⅛ tsp. pepper | 1 can condensed cream of |
| ½ tsp. salt | tomato soup |
| 4 tbsp. shortening | 1 tbsp. worcestershire sauce |
| ½ c. onion (chopped) | ¼ tsp. tabasco sauce |
| 1 can (6 oz.) mushrooms, or 1 | ½ cup green pepper (diced) |
| pt. fresh | Parmesan cheese |

Cut meat in ¾ inch cubes and dredge with flour seasoned with salt and pepper. Brown meat in hot shortening. Add onions, mushrooms, and garlic. Combine cream of tomato soup, sauces, and green pepper. Pour over meat, cover. Cook on high heat until steaming, then reduce heat to simmer. Serve over rice. Mrs. Tony Waryzniak

SALMON LOAF

- | | |
|----------------------|-----------------------|
| 1 lb. can red salmon | 2 tbsp. lemon juice |
| 1 c. bread crumbs | 2 tbsp. grated onion |
| 2 eggs beaten | 2 tbsp. melted butter |
| 1 tsp. salt | 1 c. milk |
| dash of pepper | ½ tsp baking powder |

Mix salmon and crumbs. In another bowl combine remaining ingredients. Combine both lots. Place in buttered casserole and bake 1½ hours, at 350°. Mrs. Harold Klaustermeier

BARBECUED RIBS

3 lbs. ribs
1 lemon

1 large onion

Place ribs in roaster, slice lemon and onion over the top. Bake at 425° for 30 minutes. Mix and heat:

$\frac{3}{4}$ c. catsup
 $\frac{3}{4}$ c. water
2 tbsp. brown sugar

1 tsp. chili powder
1 tsp. vinegar
 $1\frac{1}{2}$ tbsp. worcestershire sauce

Pour hot sauce over ribs and bake for 1 hour at 350°. Baste with sauce frequently.
Mrs. Jon Schwichtenberg

BARBECUED PORK CHOPS

6 pork chops
6 lemon slices
2 T. brown sugar

$\frac{2}{3}$ c. catsup
 $\frac{1}{3}$ c. water

Brown pork chops in skillet. Put lemon slices on top of chops and pour on sauce. Simmer 30 minutes and 15 minutes uncovered.

Mrs. Ralph Machemehl

PRICKLY PORCUPINE

$\frac{1}{2}$ c. uncooked rice
 $\frac{3}{4}$ lb. ground pork
 $\frac{3}{4}$ lb. ground beef

2 tsp. chopped onion
 $\frac{1}{2}$ c. tomato juice or tomatoes
 $1\frac{1}{2}$ tsp. salt

Mix rice, meat, onion, salt, a little pepper. Form into meat balls, place in a baking dish and cover with the tomatoes. Bake about 1 hour.

Mrs. Lorence Schubert

BARBECUED MEAT BALLS

1 lb. ground beef
1 egg
1 c. Rice Krispies
1 tsp. salt
 $\frac{1}{4}$ tsp. pepper

1 tbsp. finely chopped onion
3 tbsp. brown sugar
 $\frac{1}{4}$ c. catsup
 $\frac{1}{8}$ tsp. nutmeg
1 tsp. dry mustard

Combine ground beef, egg, $\frac{3}{4}$ cup Rice Krispies, salt, pepper, and onion and mix well. Mix together sugar, catsup, nutmeg, and mustard. Add half of this sauce to ground beef mixture, mix well. Shape meat mixture into 6 balls and place in 3-inch muffin cups. Top meat balls with remaining sauce. Sprinkle with remaining $\frac{1}{4}$ Rice Krispies. Bake in moderately hot oven 400°, about 30 min. Yield: 6 servings.

Mrs. Vernon Kruschke

BEEF STROGA-NOFF

Cut round steak in 1 inch strips 1 inch thick. Brown in butter, season and simmer until tender, about 1 hour.

Add:

1 tsp. worcestershire sauce

1 c. sour cream
1 can mushrooms

Heat well and serve over noodles or rice or use as a regular dinner meal.
Mrs. Hillard Stapel

STEWED HEN

Marinate one cut-up chicken in one cup beer several hours or overnight in a covered container in a cool place. Drain chicken, save liquid. Roll chicken in flour, place in hot frying pan with $\frac{1}{2}$ cup butter, season with salt, pepper, and dash of paprika and fry til brown. Remove from frying pan, place in covered casserole dish, add the saved beer, place in 300 degree oven and bake til tender, about 2 hours.

LaVonne Burch

SO-DELICIOUS PORK CHOPS

Trim fat to $\frac{1}{8}$ " from 4 - 6 ($\frac{3}{4}$ "") thick pork chops. Heat fat in skillet. When there are 2 T. melted fat remove the trimmings. Sprinkle chops with seasoned salt, brown over high heat. Remove chops from skillet, drain excess fat, leaving 1 T. fat in skillet. Blend into pan drippings, one envelope mushroom soup. Mix $\frac{1}{3}$ c. peanut butter gradually add 2 c. water, 1 T. kitchen bouquet. Stir until smooth, bring to boiling, reduce heat, add pork chops, 1 medium onion sliced, $\frac{1}{2}$ green pepper cut in strips. Cover, simmer (do not boil) for 50 minutes. Spoon off fat. Serves 4.

Mrs. Robert Schmalz

HAM LOAF

1 lb. ground ham	$1\frac{1}{2}$ c. bread crumbs
$1\frac{1}{2}$ lbs. ground lean pork	2 eggs - beaten
1 c. milk	$\frac{1}{8}$ t. pepper

Put in loaf pan 9x4x3. Bake 1 hour at 350. Mrs. Hilton Mesenbring

HAM SAUCE

$1\frac{1}{2}$ c. brown sugar	$\frac{1}{8}$ t. pepper
$\frac{1}{2}$ c. vinegar	1 c. raisins
$\frac{1}{2}$ c. water	

Cook together and serve hot with baked ham.

Mrs. Hilton Mesenbring

BUTTER CRUNCH USED FOR DESSERT TOPPING

$\frac{1}{2}$ c. butter	$\frac{1}{2}$ c. chopped pecans, wal-
$\frac{1}{4}$ c. brown sugar packed	nuts or coconut
1 c. sifted flour	

Preheat oven to 400 degrees.

Mix all ingredients with hands like pie crust. Spread in oblong pan 13x9". Bake 15 minutes. Take from oven, stir with a spoon. Cool and store crumbs in a covered container for later use. Makes $2\frac{1}{2}$ cups.

Mrs. Hilton Mesenbring

MISCELLANEOUS

DIP FOR POTATO CHIPS

1 large package cream cheese
2 beef bouillon cubes, dissolve in $\frac{1}{2}$ cup boil water
Beat with electric beater until creamy, add onion salt to taste as you prefer it. Have cream cheese at room temperature before you use it. In cold weather put potato chips in baking bowl and warm in oven just before serving.

Mrs. Walter Schultz

DEVILED EGGS

Cut in halves 6 hard cooked eggs. Dip out yolks. Mash with fork.

Add: $\frac{1}{4}$ tsp. pepper
 $\frac{1}{2}$ tsp. salt $\frac{1}{2}$ tsp. dry mustard

About 3 tbsp. salad dressing, vinegar or cream (enough to moisten). Refill whites with egg yolk mixture, heaping it up lightly.

Mrs. Martin Birkholz

FOWL DRESSING

1 loaf stale bread broken in 1 heaping tsp. sage
tiny pieces $\frac{1}{2}$ tsp. pepper
 $\frac{1}{2}$ cup soft butter 1 tblsp. salt
2 eggs $1\frac{1}{2}$ tblsp. minced onion
1 scant cup milk or cream

Add ground giblets and fowl trimmings that have been cooked and the stock or $\frac{3}{4}$ lb. ground pork sausage fried.

Mrs. C. W. Mohwinkel

ICE CREAM TOPPINGS

Chocolate Sauce

1 square bitter chocolate 1 cup sugar
1 tblsp. butter Boil until smooth
 $\frac{1}{4}$ cup boiling water

Frieda Rolf

CHOCOLATE SAUCE

1 oz. chocolate or 3 tblsp. cocoa 1 cup sugar
 $\frac{1}{2}$ cup water $\frac{1}{2}$ tsp. vanilla
1 tblsp. butter $\frac{1}{8}$ tsp. salt

Cook chocolate or cocoa with water till smooth, add butter, sugar and salt, heat until sugar is dissolved. Add vanilla and serve.

Mrs. Julius Stender

HOLIDAY FLAMING SUNDAE

$\frac{1}{2}$ cup sugar 1 cup prepared mince meats
 $\frac{1}{2}$ cup water $\frac{1}{2}$ cup chopped nuts
 $\frac{1}{4}$ cup marachino cherries

Combine sugar and water and boil for 5 minutes. Remove and add the other ingredients. Cool. Serve over vanilla ice cream. Soak sugar cubes in lemon extract and serve lighted on sundaes.

Mrs. Wallace Dibb

GRIDDLE CAKES

4 cups flour 3 cups of milk or more
4 eggs (or yolks if on hand) 4 tbsp. melted shortening
4 tbsp. sugar 3 tbsp. baking powder

Baking powder should be added just before using. This batter can be stored in refrigerator for a long time without the baking powder.

Mrs. A. F. Vomhof

POTATO PANCAKES

- | | |
|-------------------------------|-------------------------|
| 3 or 4 large potatoes, grated | 1 tbsp. sugar |
| $\frac{1}{2}$ cup cream | $\frac{1}{2}$ cup flour |
| 1 egg | 2 tsp. baking powder |
| 1 tbsp. salt | |

Mix well. Form into thin cakes. Fry in hot fat until brown.

Mrs. Hillard Stapel

BUTTER PAN

Trim 12 slices of bread. Put 6 over the bottom of pan. Put 2 cups of ground ham over the slices of bread and one slice of Kraft's cheese on each and cover with the rest of bread slices. Beat 4 eggs lightly, add 3 cups of milk and pour over all, let stand about one hour or over night. Bake 1 hour at 325°. Serve with mushroom soup to which $\frac{1}{2}$ can of milk has been added. Heat soup.

Mrs. August Voss

POPPY SEED FILLING

1 lb. poppy seed, grind, use as much sugar as poppy seed. Add 1 tblsp. butter and pinch of salt. Pour over hot boiling water to make a thick paste. Raisins or nuts may be added. Cool. Spread over sweet roll dough and roll as for jelly dough.

Mrs. Hillard Stapel

SHRIMP DIP

- | | |
|-----------------------------------|--------------------------------------|
| 1 can shrimp, broken up | 3 tblps. tomato paste |
| $\frac{1}{2}$ c. chili sauce | 2 tblsp. liquid dill juice |
| lemon juice | $\frac{3}{4}$ oz. Philadelphia cream |
| 1 tblsp. horse radish | cheese |
| $\frac{1}{2}$ cup chopped pickles | |

Mrs. Clinton Rommell

HOME MADE SOAP

Put 3 cans lye into large stone jar. Add carefully 4 qts. water. Dissolve 1 cup borax, 2 tblsp. sugar in 2 cups hot water. Cool. And add to lye water.

Take 15 lbs lard at temp. of 85° pouring very slowly in lye water. Temp. at 75° lard must barely run, stirring all the time until thick like honey, add 1 oz. sassafras, 1 cup ammonia, stir and pour into flat container and cut in about 2 hours. May be taken out in 2 days to dry. Tallow may be used at temp. of 100°. Lye water at about 85°.

Mrs. August Rolf

CREAM STYLE CORN FOR FREEZER

- | | |
|-------------------------------|--------------------------|
| 9 cups corn, cut off cob raw; | $\frac{1}{2}$ c. sugar |
| scrape cobs for juice | 2 scant T. pickling salt |
| 2 c. water | |

Combine corn, juice, water, sugar and salt in a large flat pan. Bake for 30 minutes at 350 degrees, stirring from time to time as corn bakes. Remove from oven and cool. Spoon corn into jars, leaving room for expansion, and freeze. To serve, heat slowly with butter.

Mrs. Harold Lempher

SOUFFLED POTATOES

- | | |
|--------------------------|----------------------|
| 6 large potatoes | 1 egg lightly beaten |
| 1 c. cultured sour cream | 1 tsp. salt & pepper |
| ¼ c. butter | 2 T. chopped chives |

Bake potatoes until soft. Cut lengthwise a thin slice off each top. Remove contents and mash. Combine other ingredients, blend into potatoes and whip. If more moisture is needed add cream or milk. Pile filling lightly into potato shells. Top with grated cheese or bacon bits. Bake on cookie sheet 375 until tops are lightly browned.

Mrs. Helen Hausladen

BUTTERMILK PANCAKES

- | | |
|-------------------------------------|----------------------|
| 2 eggs | 4 T. shortning |
| 2 c. buttermilk or thick sour milk. | 2 tsp. baking powder |
| 2 c. flour | 1 tsp. soda |
| | 1 tsp. salt |

Mix dry ingredients in sifter and add to egg and milk mixture. Add melted shortning and fry on medium hot griddle, turning only once.

Mrs. Walter Klaustermeier

HAMBURGER VEGETABLE SOUP

In a large kettle combine 4 medium potatoes, pared & cubed, ¼ c. uncooked rice, 1 lb. ground hamburger or leftover meat, 2 c. diced carrots, 1 c. diced celery, 1 medium onion, finely chopped, 2 T. salt, ½ tsp. pepper, 1½ qts. boiling water. Cover tightly and simmer slowly for 1 hour. This makes 3 qts.

Mrs. Arnold Seefeldt

BROILED SPAM BUNS

- | | |
|------------------------------------|---------------------------|
| 1 can spam | ½ green pepper (optional) |
| ½ medium onion | 2 T. cream |
| American cheese (½ amount of spam) | 4 T. salad dressing |
| | 4 T. catsup |

Grind all ingredients and mix with cream, dressing and catsup. Spread on half buttered buns and broil until bubbly and golden brown.

Mrs. Arnold Seefeldt

HAM POPOVERS

Blend 2 eggs and 1 cup milk. Add 1 cup flour and ½ tsp. salt. Beat until smooth. Into a well greased muffin cup pour 1 scant T. of this combination. Top with 1 T. deviled ham and 2 T. batter. Bake at 450 degrees for 35 to 40 minutes. Makes 8 to 10 golden popovers.

Mrs. Edwin Seefeldt

NOTES

PICKLES

DILL PICKLES

Wash pickles and put in jars with dill and piece of onion and a little garlic. Heat the following syrup to boiling point and pour on pickles and seal:

1 pt. vinegar
2 pts. water

$\frac{1}{3}$ c cup sugar
 $\frac{1}{2}$ cup salt

Mrs. Gustav Zuehl

WATER MELON PICKLES

Place peeled watermelon rinds in a container cover with water and salt, using 1 tblsp. salt to a quart of rinds. Cook until tender and drain well. Syrup: 2 parts sugar to 1 part vinegar

Add 15 drops oil of cinnamon or cloves or both. Dry cinnamon or cloves may also be used. Bring syrup to a boil, add rind and let stand over night. Next day add 1 cup sugar, heat to boiling, but do not let boil. Let stand over night, add 1 cup sugar, heat to boiling point, and pack in jars and seal.

Mrs. Alex Kuenzel

DILL PICKLES

1 pt. vinegar
1 c. sugar
1 cup water

2 tblsp. salt
dill

Pack pickles in jar with dill and a little onion. Boil syrup and pour over pickles hot.

Mrs. Arthur Strey

BEET PICKLES

8 qts. cooked and skinned
small beets
8 cups brown sugar
6 cups vinegare

2 cups water
25 whole cloves
3 sticks cinnamon
2 bay leaves

Cook all ingredients except beets, 10 minutes, put beets in jars, pour liquid over and seal. Hot pack 10 minutes in hot water bath.

Frieda Roif

DILL PICKLES

$\frac{1}{8}$ tsp. alum
2 c. vinegar

$\frac{1}{2}$ c. pickling salt
6 c. water

Bring to a boil and pour over pickles in a jar. Put dill and grape leaves in jar on bottom and top, also a clove of garlic on top. Makes 3 to 4 quarts. (Let cucumbers stand in ice water overnite).

Miss Leona Seefeldt

DICED PICKLES

8 cups cucumbers diced
2 cups onions diced

1 or 2 green peppers, diced

Soak 2 hours in 1 cup salt to 1 gal. water. then drain and add to the following.

4 cups celery, diced
3 cups vinegar
3 cups sugar

$\frac{1}{2}$ tsp. tumeric
1 tblsp. mustard seed
1 tblsp. celery seed

Put all together and boil 10 to 15 minutes. I use this relish in my tuna and shrimp salads.

Mrs. Clarence Schwartz

GARLIC DILL PICKLES

20 to 25 dill sized cucumbers
for each qt.
 $\frac{1}{8}$ tsp. powdered alum
1 clove garlic
2 heads dill
1 hot red pepper

Boil together:
1 qt. vinegar
1 cup coarse-med. salt
3 qts. water
also need grape leaves

Wash cucumbers, let stand over night in cold water. Pack in sterilized jars. To each quart add alum, garlic, dill and red pepper. Combine vinegar, salt, and water. Heat to boiling, fill jars. Place grape leaf in each jar and seal. Makes 6 to 8 qts. depending on the size of cucumbers.
Mrs. Clarence Schwartz

DILL PICKLES

16 cups water
6 cups vinegar
 $\frac{1}{4}$ cups salt
dill

Put all ingredients in saucepan and heat till boiling. Pour hot over pickles. Put the jars in kettle of boiling water and leave them in there until the water is cold. Take them out of the water and leave upstairs in a warm place for a few days.
Mrs. Wm. Miller
Mrs. Harold Gatz

DILL PICKLES

Wash small cucumbers in cold water and dry well.

1 qt. vinegar
1 cup sugar
 $\frac{1}{2}$ cup salt
1 cup water

Pour boiling over cucumbers packed in jars. You may add an onion slice, garlic bud or red pepper to each jar.
Mrs. C. W. Mohwinkel
Mrs. Martin Birkholz

BREAD AND BUTTER PICKLES

Mix until dissolved:

3 c. sugar
3 c. vinegar
 $\frac{1}{3}$ c. salt

Add:

1 tsp. mustard seed
1 tsp. celery seed

Slice pickles. Slice onions. Add above cold syrup and pack in jars and seal.
Mrs. Gust Zuehl

BEET PICKLES

2 cups vinegar
2 cups sugar
stick cinnamon

Boil beets until done. Skin, place in sterilized jars. Bring syrup to a boil and pour over hot. Seal.
Mrs. Hillard Stapel

SWEET DILL PICKLES

Put pickles in cold water for 1 hour

4 cups water
2 cups vinegar
1 cup sugar
 $\frac{1}{2}$ cup salt
2 stems dill at bottom of jar

Pour on hot. Then seal set the jars in hot water over night.
Mrs. Vernon Kruschke

GLAZED DILL PICKLES

1 qt. dill pickles
(sliced thin lengthwise)
2 c. sugar
1 c. water
 $\frac{1}{2}$ c. vinegar
1 T. mixed pickling spices

Combine sugar, water, vinegar and spices. Bring to a boil and cook until it forms a rather thick syrup. Add sliced pickles to syrup and beat through. Let stand a few days to become clear and glazed.
Mrs. Helen Hausladen

BEST IN THE WORLD DILL PICKLES

Wash cucumbers, cut lengthwise, soak overnight in ice cold water. Pack with dill in jars. Pour on syrup when hot and seal.

Syrup:
 1 qt. vinegar
 1 cup sugar
 ½ cup salt
 1 cup water

Mrs. Wm. Heldt

RAW RELISH

2 heads of cabbage
 8 carrots
 1 bunch of celery
 8 green tomatoes
 4 red peppers
 4 green peppers
 12 onions, med. size

Run thru food chopper and add ½ cup salt. Let stand 2 hrs. Then drain.

Mix:
 3 pts. vinegar
 6 or 7 cups sugar
 1 tbsp. celery seed
 1 tbsp. mustard

Let mixture come to a boil. Let cool, then pour over well drained relish. Mix. Put in jars and keep in refrigerator. Mrs. Wallace Dibb

PICKLED RELISH

12 large cucumbers (chopped)
 4 large onions (chopped)
 salt and let stand overnight
 1 bunch celery (chopped)
 2 sweet red peppers (chopped)
 2 green red peppers (chopped)
 1 tbsp. mustard seed
 2 cups sugar
 3 cups vinegar
 ½ tsp. tumeric
 1 tsp. celery seed

Drain the first mixture a little just so the main liquid is off, then add the rest of ingredients, mix and boil 20 minutes. Seal hot.

Mrs. Henry Slanga

BUSY HOUSEWIFE'S PICKLES

Put some dill and a few slices of onion into a quart jar. Slice cucumbers into jar and pack tightly. Add a few more slices of onion. ¼ tsp. mustard seed, ¼ tsp. celery seed, and a little more dill, if desired.

Boil:
 1 cup white sugar
 1 cup vinegar
 ½ tsp salt for three minutes

Pour hot mixture over pickles and seal. Dill may be omitted and green pepper added for variety.

Mrs. Al Hovern

BREAD AND BUTTER PICKLES

8 cups sliced cucumbers
 2 cups sliced onions
 2 cups cider vinegar
 3 cups sugar
 2 tsp celery seed
 2 tsp. mustard seed
 2 tsp. tumeric
 1 tsp cinnamon
 4 green peppers

Slice cucumbers, onions, and peppers and soak them in cold salt water. Drain. Place in pan with vinegar and seasoning. Boil for 20 minutes. Can and seal.

Mrs. Al Hovern

KRISPY LUNCH PICKLES

about 30 slicing cucumbers
 8 large onions
 2 large sweet peppers
 ½ cup salt
 5 cups cider vinegar
 5 cups sugar (2½ lbs.)
 2 tbsp. mustard seed
 1 tsp tumeric
 ½ tsp. whole cloves

Slice cucumbers as thin as possible (do not peel) chop onions and peppers combine. Mix with the salt. Let stand 3 or 4 hours. Drain well. Combine vinegar, sugar and spices in large kettle, bring to boil. Add drained cucumbers, heat thoroughly. Keep on burner about an hour, stir occasionally be careful that they don't boil.

Mrs. Hartwig Schlueter

LORRAINES RIPE CUCUMBER RELISH

7 cups ground peeled cukes	2 green peppers. cut fine
4 onions, ground	3 cups vinegar
3 tbsp. salt	5 cups sugar
Let stand 2 hrs., drain	1 tbsp. mustard seed
2 sweet red peppers, cut fine	1 tbsp. celery seed

Mix and cook 1 hour. Put in jars and seal. Mrs. Clinton Rommel

LAZY HOUSEWIFE PICKLES

Take firmly large cucumbers and slice into quart jars

Prepare syrup:	1 tbsp. salt
1 cup vinegar	1 tbsp. celery seed
1 c. sugar	1 tbsp. mustard seed

Heat syrup to boiling point and pour boiling over pickles in jar and seal. Mrs. Byron Zellmann
Mrs. Vernon Kruschke

HAMBURGER PICKLES

Wash and slice medium pickles cross wise $\frac{1}{8}$ " thick. Enough for 3 qt. Let stand in cold water about 1 hour.

3 cups sugar	1 tsp. mustard seed
3 cups vinegar	$\frac{1}{3}$ tsp. tumeric
$\frac{1}{3}$ cup salt	some onion
1 tsp. celery seed	

Mix cold and pour on and seal. Mrs. Herbert Klaustermeier

CORN RELISH

12 ears corn	2 qts. ripe tomatoes
1 qt. cucumbers	2 green and 3 red peppers
4 onions	2 large heads of celery

Cut the corn from the cob. Chop cucumbers and onions, tomatoes, peppers and celery in fine pieces.

Add:	1 tbsp. salt
1 qt. vinegar	1 tbsp. dry mustard
$1\frac{1}{2}$ cups sugar	1 tbsp. tumeric powder

Mix and cook 45 minutes. Seal while hot. Mrs. Albert Birkholz

DILLY BEANS

Pack whole beans into pints. Add to each:

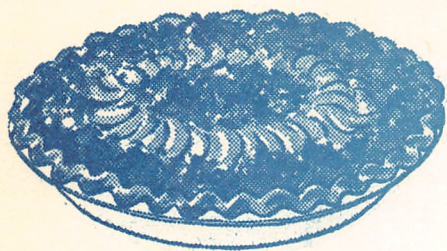
$\frac{1}{2}$ tsp. red pepper	Mix and heat to boiling:
1 clove garlic	4 cups vinegar
1 head dill	4 cups water
	$\frac{1}{2}$ cup salt

Pour over beans and seal. Makes 6 pints. Mrs. Ivar Lemmage

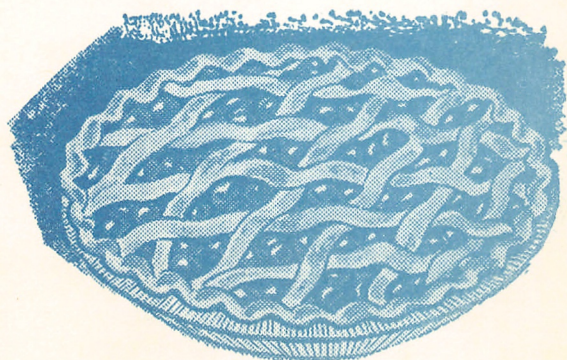
SWEET SOUR DILL CHUNKS

Medium or dill size	4 c. sugar
cucumbers	$\frac{1}{2}$ c. salt
onion slices	1 qt. vinegar
2 celery stalks, quartered	2 c. water
8 heads fresh dill	

Wash freshly picked cucumbers and cut in 1" chunks or in quarters—enough to fill 4 quart jars. To each jar add 3 or 4 slices onion. 2 pieces celery and 2 heads dill. Dissolve sugar and salt in vinegar and water; bring to boil. Pour while still hot over cucumbers in each jar to cover. Seal at once. Store in cool place. For best flavor do not use for 30 days. Variation: Slice cucumbers $\frac{1}{4}$ " thick. Just right to tuck in hamburgers. Mrs. Carl Gilster



PIES



CHOCOLATE CRUMB CRUST

1½ c. chocolate wafer crumbs ½ c. melted butter
3 tblsp. sugar, powdered

Crush chocolate wafers and mix with butter and sugar. Pat mixture firmly into pie pan. Place pan in refrigerator or cold place, allow to stand for several hours, then fill with pie filling and chill.

Mrs. Walter Schultz

FROZEN STRAWBERRY PIE

Whip ½ cup whipping cream

Then whip together for 15 minutes:

2 eggs 1 tsp. lemon juice
1 c. sugar dash salt
1¼ c. strawberries

Fold in the whipped cream, pour into a baked pie shell, freeze.

LaVonne Burch

GRAHAM CRACKER PIE CRUST

1½ c. graham cracker crumbs ½ c. butter
½ c. powdered sugar

Crush crackers and mix with butter and sugar. Pat mixture firmly into pie pan. Place pan in refrigerator or cold place, allow to stand for several hours, then fill with pie filling and chill.

Mrs. Walter Schultz

GINGER SNAP PIE CRUST

1½ c. ginger snap crumbs ½ c. melted butter
¼ c. powdered sugar

Crush ginger snaps and mix with butter and sugar. Pat mixture firmly into pie pan. Place pie pan in refrigerator or cold place. Allow to stand for several hours, then fill with pie filling and chill.

Mrs. Walter Schultz

RASPBERRY PIE

Make graham cracker crust and fill:

Filling:

Beat ¼ lb. cream cheese with ¼ cup light cream. Spread over bottom of crust. Place 2 cups of raspberries over this.

Boil 2 cups raspberries in saucepan with 1 cup sugar mixed with 3 tblsp. corn starch. Cool and pour over berries in pie. Chill and serve with whipped cream.

Mrs. Mark Krueger

PEACHES AND CREAM PIE

Place in pastry lined pan; 7 to 8 peach halves, diced.

Mix together the following:

¾ c. sugar 4 tblsp. flour
¼ tsp. salt ½ tsp. cinnamon
1 c. heavy cream

Pour over peaches and bake until crust is nicely browned and filling set. Temperature, 400°, time, 35 to 45 minutes.

Mrs. Emil Ernst Mrs. Walter Schultz

PIE CRUST

1 cup quick oatmeal—Bake for 10 minutes at 375.

Mix in 3 T. brown sugar, ½ to ¾ cup chopped nuts, ½ cup melted butter or margarine. Press into 9" pie pan. This should be used for cream pies and should not be baked.

Mrs. Hilton Mesenbring

PUMPKIN CHIFFON FILLING FOR PIE

- | | |
|----------------------------------|--------------------------------|
| 3 eggs separated | 1 tsp. cinnamon |
| $\frac{3}{4}$ c. brown sugar | $\frac{1}{2}$ tsp. nutmeg |
| $1\frac{1}{2}$ c. cooked pumpkin | 1 envelope unflavored gelatine |
| $\frac{1}{2}$ c. milk | $\frac{1}{4}$ c. cold water |
| $\frac{1}{2}$ tsp. salt | 6 tblsp. sugar |
| $\frac{1}{2}$ tsp. ginger | |

Beat egg yolks and brown sugar until thick, add pumpkin, milk, salt and spices. Cook in double boiler until thick. add gelatine softened in cold water, stir until gelatine dissolves. Cool mixture until it begins to set. Beat egg whites into pumpkin mixture. Pour into baked shell and chill. If desired, top with whipped cream. Mrs. Herman Fenske

PUMPKIN MERINGUE PIE

- | | |
|----------------------------------|---------------------------|
| $\frac{3}{4}$ c. sugar | 1 tsp. cinnamon |
| $\frac{1}{3}$ c. flour | 1 c. milk |
| $\frac{1}{2}$ tsp. salt | 3 egg yolks |
| $\frac{1}{2}$ tsp. baking powder | $1\frac{1}{2}$ c. pumpkin |
| $\frac{1}{2}$ tsp. allspice | baked pie shell |

Blend dry ingredients in top of double boiler, add milk, then egg yolks, and pumpkin, stirring until creamy. Cook 20 minutes, pour into shell. Top with meringue made of 3 egg whites, dash of salt, $\frac{1}{2}$ cup sugar. Beat egg whites until stiff and satiny. Sprinkle with chopped nuts or cocoanut. Brown lightly. Mrs. Herman Fenske

HYDROX PIE OR DESSERT

- | | |
|----------------------------------|------------------------|
| $\frac{3}{4}$ lb. Hydrox cookies | 3 egg whites |
| 1 c. hot water | $\frac{2}{3}$ c. sugar |
| 1 box lime jello | 1 pt. cream, whipped |

Roll cookies to crumbs, reserving $\frac{1}{4}$ cup for topping. Mix jello with hot water and cool till slightly thickened. Beat egg whites and add sugar. Beat the cream and add to egg white mixture. Fold this into the jello mixture, top with remaining crumbs and refrigerate from 3 to 4 hours. Mrs. Lena Wroge

LEMON LIME PIE (Makes 2 Pies)

1 pkg. lime jello dissolved in 2 cups hot water
1 pkg. lemon pie filling cooked with $\frac{1}{4}$ cup sugar and 2 beaten egg yolks. Mix the above together.

Beat 2 egg whites stiff with $\frac{1}{4}$ cup sugar and stir into the jello and lemon pie filling. Cool a little and pour into graham cracker pie crusts.

Mrs. Walter Schultz

SNOW PIE

1 pkg. Hydrox cookies (8 oz.) $\frac{1}{3}$ c. melted butter
Crush cookies, add melted butter, mix well, put into pie plate like a crust. Save $\frac{1}{2}$ cup crumbs for on top.

Filling:

Mix 1 pkg. Knox gelatine with $\frac{1}{4}$ cup cold water and place over hot water to dissolve.

- | | |
|----------------------------|---------------------|
| 3 egg whites, beaten stiff | 1 tsp. vanilla |
| $\frac{1}{2}$ c. sugar | 1 c. cream, whipped |

Mix all these together with the gelatine and put in pie shell. Put crumbs on top. set in refrigerator for at least 8 to 10 hours before serving. Mrs. Harold Karels

GRASSHOPPER PIE

- | | |
|----------------------|---------------------------|
| 22 chocolate cookies | ½ pt. whipping cream |
| ½ c. melted butter | 1 oz. Creme DeMenthe |
| ½ c. milk | 1 oz. white Creme DeCocoa |
| 20 marshmallows | |

Crush cookies into crumbs. Combine with melted butter. pat into pie shell and chill. Melt together and cool the milk and marshmallows. Beat cream and combine with liquors: combine marshmallow mixture with whipped cream mixture. Place in crust and chill.

Mrs. Mark Krueger

LEMON PIE

- | | |
|---------------------|---------------------------|
| 1 c. sugar | 6 tblsp. lemon juice |
| 1¼ c. water | 1 tsp. lemon rind, grated |
| 1 tblsp. butter | 3 egg yolks |
| ¼ c. corn starch | 2 tblsp. milk |
| 3 tblsp. cold water | |

Heat sugar, water and butter, until it dissolves. Add corn starch with cold water. Cook 8 minutes, add lemon juice and rind, cook 2 minutes more. Add egg yolks, beaten with milk and bring to a boil and cool. Pour into baked shell. Cover with meringue, and bake until meringue is lightly browned.

Meringue:

- | | |
|------------------------|----------------|
| 3 egg whites | 6 tblsp. sugar |
| ¼ tsp. cream of tartar | |

Beat egg whites till frothy, add cream of tartar and sugar slowly, until the whites stand in stiff peaks.

Mrs. Mark Krueger

ORANGE BLOSSOM PIE

- 2 cups orange sections, white membranes removed, 5-7 oranges
 ½ cup sugar. sprinkle over the oranges, set aside ½ hour

Ginger Cookie Crust:

Mix 1½ cups fine gingersnaps. finely crushed and ¼ cup soft butter well combined. Press into bottom and halfway up sides of buttered 9 inch pie pan

Bake 375° about 8 min. Cool. Spread one 3 oz. pkg. cream cheese evenly over bottom of cooled ginger cookie crust.

- | | |
|---------------------|---------------------------|
| 2½ tbsp. cornstarch | 1 c. orange sections |
| ⅓ c. sugar | ½ c. heavy cream, whipped |
| orange juice | |

Blend cornstarch with ⅓ cup sugar in sauce pan. Drain and reserve syrup from sweetened orange sections; add enough orange juice to syrup to measure 1 cup; stir into cornstarch mixture. Cook, stirring constantly till thick and clear, Cool to use as glaze. Place drained sweetened orange sections atop cream cheese in shell. Place halved ginger snaps around edge of pie pan. Pour ½ cup glaze over oranges in shell. Arrange 1 cup orange sections, (drained) in spiral around edge of pie. Cover with remaining glaze. Chill till top is set, about 1 hour. Pile whipped cream in center of pie.

Mrs. Harold Lempher

CUSTARD ICE BOX PIE

- | | |
|-------------------|--------------------------------|
| 1 c. scalded milk | 2 tsp. gelatine dissolved in ¼ |
| 3 egg yolks | c. cold milk, add ¼ tsp. salt |
| ⅔ c. sugar | 1 c. cream, whipped |
| | 1 tsp. vanilla |

Make custard from first three ingredients add gelatine and salt; let stand until slightly thickened. Fold in whipped cream and vanilla. Pour into a baked pie shell. Grate german sweet chocolate on top, or add ½ cup of any fruit to the mixture.

Mrs. C. W Mohwinkel

FRENCH CHERRY PIE

1 baked 9 inch pie shell
 $\frac{3}{4}$ c. sugar
 $\frac{1}{3}$ c. cornstarch
 $\frac{1}{8}$ tsp. salt
 1 c. boiling water
 2 eggs

1 c. evaporated milk
 $1\frac{1}{2}$ tsp. unflavored gelatine
 1 tblsp. cold water
 $\frac{1}{4}$ tsp. almond extract
 1 No. 2 can pitted sour cherries

Blend sugar, cornstarch and salt. Add water gradually, stirring to prevent lumping over medium heat and cook, stirring constantly until very thick.

Beat eggs, add evaporated milk. SLOWLY STIR INTO cornstarch mixture. Soften gelatine in cold water and stir in. Continue to cook until mixture is smooth and thick about 5 min. Cool. Add almond extract. Turn into cooled baked 9 in. pie shell. Mrs. Earl Dibb

Cherry Glaze: Blend 1 tblsp. cornstarch, $\frac{1}{4}$ cup sugar. Stir in slowly $\frac{3}{4}$ cup juice drained from cherries. Cook over low heat stirring constantly until clear and slightly thickened. Remove from heat. Add $\frac{1}{4}$ tsp red food coloring mixing well. Cool slightly before spooning over pie. Mrs. Earl Dibb

PEACH RIBBON PIE

Pastry for 2-crust pie
 4 c. sliced peaches
 $\frac{1}{2}$ c. granulated sugar
 2 tbsp. quick cooking tapioca

1 tsp. lemon juice
 $\frac{1}{4}$ c. finely chopped pecans
 2 tsp poppy seed

Combine peaches, sugar, tapioca and lemon juice. Let stand while mixing pastry.

Use half the pastry and line a 9 inch pie pan. Divide the remaining pastry into 2 equal portions. Roll out 1 portion $\frac{1}{8}$ inch thick; top with the chopped pecans. Fold over in 3 layers; roll out again. Cut into 5 strips 10 inches long by $\frac{3}{4}$ inch wide. Repeat with remaining portion of pastry, using poppy seeds. Weave strips, lattice fashion, on pie; trim and flute edge. Bake at 450° for 10 min. Reduce heat to 350° and bake 20 min. longer or until golden brown. Mrs. Harold Lempher

RASPBERRY PIE

1 qt. raspberries
 3 oz. pkg. white cream cheese
 (softened)
 $1\frac{1}{2}$ c. juice

1 c. white sugar
 3 tbsp. cornstarch
 1 baked pie shell

Spread cream cheese over bottom of cooled baked pie shell, cover with half of berries (the choicest). Mash the remaining berries, add $\frac{1}{2}$ cup water, bring berries and water to a boil, then press thru a fine sieve to extract all juice. This should make $1\frac{1}{2}$ cups. Bring juice to boiling and gradually add sugar and cornstarch. Boil 1 min. Cool. Pour over berries in pie shell. Chill 2 hrs. Serve with whipped cream.

Lydia Schmalz

APPLE TURNOVERS

1 recipe rich pastry
 2 c. finely chopped tart apples
 $\frac{1}{2}$ c. sugar
 $1\frac{1}{2}$ tsp. cinnamon

1 tbsp. butter
 light cream
 sifted confectioners sugar

In center of each pastry square place about $\frac{1}{4}$ cup of the apple mixture. Combine sugar and cinnamon, sprinkle over apples. Dot with butter. Brush edges of pastry with cream; fold over in triangles and seal edges well. Cut a few slits in tops and brush lightly with cream. Place on baking sheet. Bake at 450° for 20-25 min. Sift confectioners sugar over tops. Mrs. Harold Lempher

FRESH STRAWBERRY PIE

- | | |
|------------------------|-----------------------------|
| 1 c. water | 3 drops red coloring |
| $\frac{3}{4}$ c. sugar | 1 qt. strawberries, washed, |
| 2 tbsp. corn starch | hulled and halved |
| 2 tbsp. cold water | |

Bring water and sugar to boiling point. Add cornstarch, softened in cold water, very gradually, stirring constantly. Add the coloring and cook until transparent (about 15 min. over direct heat, stirring constantly.) Add half of berries to thickened mixture and cool slightly. Place other half of berries in a baked pie shell and pour cooked mixture over. Refrigerate until ready to serve. Garnish with whipped cream.

Mrs. Lorence Schubert

PEACH CREAM PIE

Make pastry for 1 crust pie. Mix together and pour over 5 or 6 cut up peaches

- | | |
|-------------------------|-----------------------------|
| $\frac{2}{3}$ c. sugar | $\frac{1}{2}$ tsp. cinnamon |
| $\frac{1}{4}$ tsp. salt | 1 c. cream (30%) |
| 4 tbsp. flour | |

Bake until crust is nicely browned, and filling set. Bake at 400° for 35 to 45 min. Serve slightly warm.

Mrs. Gilbert Anderson

GOOD RAISIN PIE

- | | |
|----------------------------|--------------------------|
| 2 $\frac{1}{2}$ c. raisins | $\frac{3}{4}$ c. sugar |
| $\frac{1}{3}$ c. water | 1 $\frac{1}{2}$ c. cream |
| 3 tbsp. cornstarch | 2 tbsp. cold milk |
| $\frac{1}{4}$ tsp. salt | 2 eggs |
| 1 c. chopped nuts | baked pastry shell |

Meringue: 3 egg whites and 6 tbsp. sugar.

Wash and drain raisins. Combine $\frac{3}{4}$ cup sugar with water in a large saucepan and cook until golden brown in color. Add cream and cook until sugar is dissolved. Stirring continuously, remove from fire. Moisten cornstarch in milk, add salt and beaten egg yolks and blend well. Add slowly to hot cream and add raisins and nuts. Return to fire and thicken. Pour in pie shell and cover with meringue.

Mrs. Clinton Rommel

RAISIN PIE

Place cup of milk in top of a double boiler. When it comes to a boil add a large tbsp. flour, $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ tsp. salt, yolks of 2 eggs (well beaten), then add one tbsp. butter and 1 cup chopped cooked raisins. When thick add 1 tsp. vanilla and pour into baked pie shell, add meringue and brown.

Mrs. Martin Birkholz

MONTPELIER APPLE PIE

- | | |
|-------------------------------|----------------------------------|
| Pastry for 2 crust 9 inch pie | $\frac{1}{2}$ c. chopped walnuts |
| 1 c. maple syrup | 4 c. thinly pared apple slices |
| 2 tbsp. quick cooking tapioca | 1 egg white, slightly beaten |
| $\frac{1}{2}$ tsp. cinnamon | 2 tsp. sugar |
| $\frac{1}{4}$ tsp. nutmeg | $\frac{1}{8}$ tsp. cinnamon |

Divide pastry in half. Line 9 inch pie pan. Combine syrup, tapioca, cinnamon, nutmeg, and nuts. Mix well. Arrange apples in pie pan. Pour syrup mixture evenly over apples. Cover with top crust, seal edges. Cut steam vents. Brush with egg whites, sprinkle with mixture of sugar and cinnamon. Bake at 425° for 45 to 50 minutes.

Mrs. Tony Waryzniak

RUM PIE

Use graham cracker crust

Filling: Beat 3 egg yolks until thick, add $\frac{1}{2}$ cup sugar and beat until it looks like custard. Dissolve $\frac{1}{2}$ envelope Knox gelatin in $\frac{1}{4}$ cup cold water. Put in pot and bring to boil over low heat. Add this to egg yolks, cool, then add $\frac{1}{2}$ pt. whipped cream and $\frac{1}{4}$ cup dark rum. Sprinkle top with shaved bittersweet chocolate curls. Put in refrigerator to set.

Mrs. Ella Warzyniak

CHEESE PIE

Crust:

20 graham crackers
 $\frac{1}{4}$ c. butter, melted
2 tbsp. sugar

Filling:

2 eggs
 $\frac{3}{4}$ lb. cream cheese
(4 3-oz. pkgs.)

$\frac{1}{2}$ c. sugar

$\frac{1}{2}$ tsp. vanilla
cinnamon

Top of Pie:

$\frac{3}{4}$ pt. sour cream
2 tbsp. sugar
 $\frac{1}{2}$ tsp. vanilla

Have all ingredients at room temp. Preheat oven to 375°. Beat eggs thoroughly, adding sugar. Add cheese and vanilla mixing well. Put in crust and sprinkle on cinnamon. Bake about 20 min. Allow to cool then add top. Bake 5 min. only, at 400°. Allow to cool. Chill in refrigerator.

Mrs. Tony Waryzniak

APPLE CRUMB PIE

Peel and slice enough apples for a 9x9 inch pan.

Add:

$\frac{1}{2}$ c. sugar

1 tsp. cinnamon

1 tsp. tapioca

Mix the above ingredients and sprinkle over apples and mix.

Crumb:

$\frac{1}{2}$ c. sugar

$\frac{1}{3}$ c. butter

$\frac{3}{4}$ c. flour

Spread over apples. Bake at 425° for 15 min. and then at 350° till done.

Mrs. Hilton Mesenbring

SQUASH PIE

Dice and cook squash in salted water. Drain. Mash. Use 2 cups mashed squash. **Add:**

1 c. brown sugar

2 c. rich milk

2 eggs

$\frac{1}{2}$ tsp. salt

$\frac{1}{2}$ tsp. ginger

$\frac{1}{2}$ tsp. allspice

2 tsp. cinnamon

Beat 2 minutes. Pour mixture in unbaked pie shell and bake until firm.

Mrs. Augusta Schwartz

FAVORITE PECAN PIE

Cream:

$\frac{1}{2}$ c. butter

1 tbsp. flour

$\frac{1}{2}$ c. sugar

Add:

2 eggs

1 c. white syrup

1 tsp. vanilla

dash of salt

Beat until smooth, add 1 cup pecans. Pour into unbaked pie crust and bake in oven 450° for 5 minutes then reduce heat to 300° and bake 1 hour or until set and brown.

Mrs. Clinton Rommel

MARSHMALLOW PUMPKIN PIE

- | | |
|--------------------|--------------------------|
| ½ lb. marshmallows | ¼ tsp. salt |
| 1 c. pumpkin | 1 c. whipped cream |
| ½ tsp. cinnamon | 1 baked 9 inch pie shell |
| ¼ tsp. ginger | |

Heat marshmallows, pumpkin and seasonings in double boiler. Heat until marshmallows are melted. Mix well. Let cool for 1 hour. Stir in 1 cup whipped cream. Pour into shell and chill.

Mrs. Robert Lorence Mrs. Glennard Prehn

PEACH PIE

- | | |
|-------------|-------------------------|
| 1 c. sugar | 2 well beaten eggs |
| 2 T. flour | ¼ tsp. almond flavoring |
| 2 T. butter | 5 or 6 peaches |

Blend first 3 ingredients, cutting in the butter as for pastry. Add the flavoring and eggs, pour over sliced fresh peaches in an unbaked pie shell. Bake 450 for 15 minutes, then 350 for 30 minutes. Serve with whipped cream.

Mrs. Walter Klaustermeier

CARAMEL PECAN PIE

Bake a 9 inch pie shell and cool.

In a double boiler mix 1½ c. (15 oz.) can Eagle Brand Sweetened Condensed Milk, ½ cup light brown sugar, firmly packed, pinch of salt. Boil until thicken. Remove from heat and stir in ½ cup coarsely cut pecans. Turn into pie shell, sprinkle some cut pecans on top. Cool. Whip 1 cup heavy cream, fold in ¼ cup powdered sugar. Pile on top of filling. If desired garnish with toasted coconut.

Mrs. Ruben Zellmann

MERINGUE LEMON PIE

Make meringue by preheating oven to 450 degrees.

Beat 4 egg whites, ¾ cup sugar, ¼ tsp. salt and ¼ tsp. cream of tartar, until it forms very stiff peaks. Spread into a well buttered 9 inch pie tin. Put in oven, turn off heat and let stand in a closed oven 5 hours or overnight. Don't open oven door during this time. For the filling beat 4 egg yolks, add ½ cup sugar, dash of salt, 1 T. grated lemon rind, 3 T. lemon juice. Cook in double boiler stirring constantly about 5 minutes. Cool. Whip 1 cup cream. Put half on top of meringue crust add lemon filling and rest of cream on top.

Mrs. Carl Lemmermann

FRESH BING CHERRY PIE

- | | |
|----------------------|------------------|
| 1 c. pitted cherries | 1½ T. cornstarch |
| 2 egg yolks, beaten | ¾ c. sugar |
| 1 c. cream | ⅓ tsp. salt |

Place cherries in unbaked pie shell. Beat egg yolks, add cream. Mix dry ingredients, add to the cream and eggs. Pour over cherries. Bake at 450 for 15 minutes. Reduce heat to 350 and bake until custard is set, about 45 minutes. Top with meringue and bake until brown.

Mrs. Walter Klaustermeier

SURPRISE APPLE PIE

Prepare an unbaked pie shell. Boil the following ingredients together for 1 minute, and pour in shell.

16 soda crackers broken in pieces like apple slices	1½ c. boiling water
1½ c. sugar	1½ tsp. cream of tartar

Sprinkle with cinnamon and dot with butter. Bake about 35 minutes at 350. Serve with whipped cream or ice cream

Mrs. Emil Ernst Mrs. Hartwig Schlueter

MARSHMALLOW CHOCOLATE PIE

Melt in a double boiler:

20 marshmallows
½ c. milk

Add:

3 5c Almond Hershey bars.
cool

Whip 1 cup of cream. Add to the above ingredients. Pour into baked pie crust.

Mrs. Emil Ernst

RASPBERRY PIE

1 c. water
¾ c. sugar

2 tbsp. cornstarch
½ tsp. red food coloring

Cook until clear and cool, then add your berries and put into cooled pie shell. Refrigerate. Serve with whipped cream.

Mrs. Ortwin Schmidt

CHOCOLATE CHIP PIE

20 marshmallows
½ c. hot milk

1 c. cream, whipped
1 square chocolate

Put marshmallows in hot milk and melt in top of double boiler. Cool. Add whipped cream and bitter chocolate which has been grated. Pour into baked pie shell and put in refrigerator for an hour or two.

Mrs. Martin Birkholz

CHOCOLATE BROWNIE PIE

2 squares unsweetened choc.
2 tbsp. butter (melt over hot water)

½ c. sugar
chocolate mixture
¾ c. dark corn syrup
¾ c. pecan halves

Beat together:

3 large eggs

Pour in 9 inch pastry lined pan. Bake 40 to 50 minutes in 375° oven just until set. Serve with whipped cream or ice cream.

Mrs. Earl Dibb

CHOCOLATE CREAM PIE

2 sq. chocolate
2½ c. milk
¾ c. sugar
6 tbsp. flour
½ tsp. salt

3 egg yolks, slightly beaten
2 tbsp. butter
1 tsp. vanilla
1 baked 9 inch pie shell

Add chocolate to milk; heat in double boiler. When chocolate is melted, beat with rotary egg beater to blend.

Combine sugar, flour and salt. Add gradually to chocolate mixture and cook and stir until thickened. Then cook 10 minutes stirring frequently. Pour a small amount over egg yolks. Return to double boiler and cook and stir 2 minutes longer. Add butter and vanilla. Cover and cool. Turn cold chocolate filling into pie shell. Whip ½ cup cream, add sugar. Place by spoonfuls in border around pie. Sprinkle with chopped nuts if desired.

Mrs. Jon Schwichtenberg

MILE HIGH PIE

Crush:

2 c. hydrox cookies

Whip:

2 egg whites

½ c. sugar

1 pkg. frozen strawberries

1 T. lemon juice

pinch of salt

Beat mixture 20 minutes.

Fold into

1 c. whipping cream

¼ c. powdered sugar

1 t. vanilla

Freeze and serve frozen.

Mrs. Ralph Machemehl

FRUIT PIE

Melt together:

½ c. orange juice

½ lb. marshmallows

Cool.

Fold in:

1 c. cream - whipped

1 c. fresh fruit - (strawberries, peaches, raspberries, etc.)

Put filling in a baked pastry shell.

Chill 1 hour and serve.

Mrs. Jon Schwichtenberg

RHUBARB PIE

2 c. rhubarb

lump of butter

1 c. sugar

1 tbsp. flour

2 egg yolks

Mix and cook slowly until thick, cool. Put mixture into baked pie shell, and cover with meringue.

Lydia Schmalz

RICH PASTRY FOR APPLE TURNOVERS

2 c. sifted flour

5-6 tbsp. cold water

1 tsp. salt

3 tbsp. softened butter

¾ c. shortening

Sift flour and salt together, cut in shortening, add water 1 tbsp. at a time, tossing lightly. Form into a ball. On a slightly floured surface roll to a 20x10 inch rectangle, about ⅜ inch thick. Dot with 2 tbsp. butter; fold dough in thirds crosswise. Dot with 1 tbsp. butter and again fold in thirds. Roll into a 20x10 inch rectangle. With a pastry wheel, cut into eight 5 inch squares.

Mrs. Harold Lempher

MARGARET'S PASTRY (Pie Crust)

5 c. flour

1 tsp. salt

1 tbsp. sugar

1¾ c. lard

Mix this with a pastry blender. Then add:

1 egg (beaten)

1 tsp. vinegar

½ c. water

Mix this together. You can roll this crust several times. You can make this crust and put it in the freezer. Makes 6 crusts.

Mrs. Dennis Ide

Mrs. Gust Zuehl

LEMON CHIFFON PIE

- | | |
|-----------------------------|------------------------------|
| 1 envelop Knox gelatin | $\frac{1}{2}$ c. lemon juice |
| $\frac{1}{4}$ c. cold water | $\frac{1}{2}$ tsp. salt |
| 4 eggs | 1 tsp. grated lemon rind |
| 1 c. sugar | |

Add $\frac{1}{2}$ cup sugar, lemon juice, and salt to beaten egg yolks and cook in double boiler until of custard consistency, stirring constantly. Soften gelatin in cold water. Add to hot custard and stir until dissolved. Add grated lemon rind. Cool. When mixture begins to thicken, fold in stiffly beaten egg whites to which the other $\frac{1}{2}$ cup sugar has been added. Fill baked pie shell, or graham cracker crust, and chill. Just before serving a thin layer of whipped cream may be spread over the pie.

Mrs. Al. Hovern

PIE CRUST

- | | |
|-----------------------------|----------------------|
| 5 c. flour | 2 c. lard |
| 1 tbsp. salt, mix to crumbs | 1 tsp. baking powder |

Beat 1 egg in cup then fill with water plus 1 tbsp. vinegar. Will keep in refrigerator for a few weeks.

Mrs. Arwald Parpart

NEVER FAIL PIE CRUST

- | | |
|------------------------|---------------------------------|
| 4 c. flour | 1 tsp. sugar. Mix this and add: |
| $1\frac{1}{2}$ c. lard | 1 egg, slightly beaten |
| 1 tsp. salt | $\frac{1}{2}$ c. cold water |
| 1 tsp. baking powder | 1 tsp. vinegar. Mix and roll. |

Mrs. Harold Gatz

PINEAPPLE MARSHMALLOW PIE

Dissolve 16 marshmallows with 1 small can of crushed pineapple over hot water. Stir well and cool till it starts to set, then fold in 1 cup cream whipped. Put into graham cracker crust made with 12 crushed crackers and melted butter. Chill in refrigerator for 24 hours.

Leona Mehlhop

RHUBARB PIE (One Crust)

- | | |
|------------------------|-------------------------|
| 2 c. rhubarb, cut fine | 2 beaten egg yolks |
| 1 c. sugar | butter |
| 2 tbsp. flour | $\frac{1}{4}$ tsp. salt |

Mix sugar, flour and beaten yolks with rhubarb. Put in unbaked crust. Dot with butter and bake in hot oven 400°. for 10 min. then reduce heat to 350° for 40 min. Use egg whites for meringue. Mrs. Ray Dietel

RHUBARB CUSTARD MERINGUE PIE

- | | |
|--------------------|----------------------------|
| 2 c. diced rhubarb | 4 tsp. sugar |
| 1 c. sugar | $\frac{1}{4}$ tsp. vanilla |
| 1 c. milk | 2 tbsp. flour |
| 2 eggs, whole | $\frac{1}{4}$ tsp. salt |
| 2 egg whites | 1 tsp. lemon juice |

Stew rhubarb with $\frac{3}{4}$ cup of the sugar, till soft. Cool. Add milk and 2 eggs beaten with the other $\frac{1}{4}$ cup of sugar, the flour and salt. Add lemon juice and pour into pastry lined pie pan. Bake at 450° for 10 minutes and reduce to 350° for 20 to 25 min. till done. Beat 2 egg whites till dry, add 4 tbsp. sugar and vanilla. Heap on pie, and bake at 325° till lightly browned.

Mrs. Alvin Gennrich

**POPCORN AND
CANDIES**

SEA FOAM

- | | |
|--------------------------------|--------------|
| 2 c. sugar | 2 egg whites |
| $\frac{2}{3}$ c. boiling water | chopped nuts |
| $\frac{1}{2}$ c. corn syrup | |

Boil first 3 ingredients until it forms a medium soft ball in cold water. Pour gradually over stiffly beaten egg whites. Add nuts and favoring and beat until creamy. Drop from spoon or pour onto greased platter.

Mrs. Arthur Strey

FANNY FARMER FUDGE

- | | |
|--------------------------------|----------------------|
| 4 $\frac{1}{2}$ c. white sugar | 1 can Carnation milk |
| 1 tsp. salt | (14 oz. can) |

Boil 5 minutes in rolling boil, remove from heat.

- | | |
|---------------------------------|-------------------------|
| Then add: | 2 pkgs. chocolate chips |
| 3 large Hershey bars, 5 oz. ea. | 1 pt. marshmallow cream |

Mix all together, until smooth. Put in large pan 10x15. Cool. Cut into little squares. You may add 1 cup chopped walnuts if you like.

Mrs. Harold Karels

POP CORN BALLS

- | | |
|-----------------|-------------------------|
| 1 c. sugar | 4 tblsp. butter |
| 1 c. molasses | 1 tsp. cream of tartar |
| 1 c. corn syrup | $\frac{1}{2}$ tsp. soda |

Boil to soft ball stage, then add butter and soda; pour this syrup over 8 qts. popped pop corn. Wet hands to make balls.

Mrs. Earl Dibb

COCONUT CANDY

- | | |
|------------------|-----------------------|
| 6 c. white sugar | $\frac{1}{2}$ c. nuts |
| 3 c. cream | 1 c. flaked coconut |
| 1 c. white syrup | 1 tsp. vanilla |

Boil sugar, syrup, and cream to form soft ball stage. (takes long time to do this) Remove from fire add coconut, nuts, and vanilla, beat well, pour into buttered pan.

Mrs. Herbert Schwartz
Mrs. Clarence Schwartz

ENGLISH TOFFEE

- | | |
|-------------|------------|
| 1 c. butter | 1 c. sugar |
|-------------|------------|

Melt butter in heavy skillet (med. heat) watch not to burn. Stir continually. Add sugar and stir till golden brown, about 15 min. or so. Pour on a buttered cookie sheet lay 8 to 10 small Hershey bars on top. When melted spread over all candy. Put chopped nuts on top and let cool. Chops up very easy.

Mrs. Henry Slanga

GOOD CHOCOLATE FUDGE

- | | |
|---------------------------|---------------------------|
| 3 c. sugar | $\frac{1}{8}$ tblsp. salt |
| 2 tblsp. light corn syrup | 3 tblsp. butter |
| 1 c. light cream | 1 c. chopped nuts |
| 3 1 oz. square chocolate | vanilla |

Combine all ingredients except butter, vanilla and nuts. Place kettle over heat, cook mixture slowly. Bring candy to a boil, cover kettle and boil 3 minutes. Remove lid and cook until a few drops form a soft ball in water. Don't stir candy. Remove fudge from heat and add butter. Do not stir or beat until kettle starts to feel cool. Add vanilla and nuts. Stir till fudge loses its shiny look. Pour in buttered pan. When cool, cut in squares.

Mrs. Alex Kuenzel

HAWAIIAN FUDGE

Butter an 8x8x2 inch pan. Set out a candy thermometer and a heavy 3 quart saucepan.

Coarsely chop and set aside 1 cup (4 oz.) pecans. Drain contents of a 14 oz. can crushed pineapple. (Do not use the liquid).

Mix in the saucepan the pineapple fruit, 4 c. white sugar and 1 c. cream. Stir over low heat until sugar is dissolved. Increase heat and bring to boiling. Put candy thermometer in place. Cook, stirring to prevent scorching until it reaches 234° F. (soft ball stage); remove from heat. Set aside until just cool enough to hold pan in hand. Do not jar or stir pan. When cool, add 2 tbsp. butter and 2 tsp. vanilla extract. Beat vigorously until mixture loses its gloss.

With a few strokes stir in the chopped pecans. Quickly turn into the buttered pan without scraping bottom or sides of saucepan and spread evenly. Set aside to cool completely. When cold cut into 1½" squares.

Mrs. Harold Lempher

CHOCOLATE COVERED PEANUTS

½ lb. salted Spanish peanuts

8 oz. semi sweet chocolate
chips

Melt chips in double boiler. Add peanuts and stir till covered. Drop in clusters on wax paper and chill in refrigerator.

Mrs. Jon Schwichtenberg

BEST IN THE WORLD CARAMELS

2 c. sugar
2 c. cream
1¾ c. corn syrup

1 c. butter
1 c. chopped nuts
pinch of salt

Boil all together except nuts and 1 cup cream. Boil 30 minutes. Add the second cup of cream and boil to a firm ball stage at 248. Add nuts and pour without stirring into well buttered pan. When cold cut in squares.

Mrs. Jon Schwichtenberg

FUDGE CANDY

4 c. sugar
1 can evaporated milk
1 c. butter
1 pkg. chocolate chips

1 pt. marshmallow creme
1 tsp. vanilla
1 c. chopped walnuts

Butter sides of 3 quart sauce pan. Combine sugar, milk and butter. Cook over medium heat to soft ball stage. Stirring frequently. Remove from heat. Add chocolate chips, marshmallow creme, nuts and vanilla. Beat till chocolate chips are melted and blended. Pour into a buttered 13x9½x2 in. pan. Cut into squares while warm.

Darlene Heldt

FIVE-MINUTE FUDGE

¾ c. undiluted evaporated milk
(small can)
1⅔ c. sugar
½ tsp. salt

1½ c. diced marshmallows
(about 16 med.)
1½ c. chocolate chips
1 tsp. vanilla

Combine milk, sugar and salt in saucepan over medium heat. Bring to boil and cook 4 to 5 min., stirring constantly. Start timing when mixture starts to bubble around edges of pan. Remove from heat. Add marshmallow chips and vanilla. Stir vigorously for 1 min. or until marshmallows are completely melted and blended. Pour into 8 in. square buttered pan. Garnish with nuts if desired. When cool, cut into squares.

Mrs. Martin Birkholz

POPCORN BALLS

Boil: ½ c. sorghum
½ c. corn syrup 1 c. sugar

Stir occasionally to hard ball stage. Remove from stove. Add 1 tsp. soda. Stir well and pour over popped corn. Butter hands and shape into balls. Mrs. Alice Spellum

EASY POPCORN BALLS

Pop enough corn to make 4 or 5 qts. Melt 1 large pkg. marshmallows with ¼ lb. butter. Pour over corn and shape. Mrs. Hillard Stapel

QUICK CARAMEL CORN

Heat 3 tblsp. brown sugar and 3 tblsp. butter in a heavy kettle until it is well dissolved. Stir in about 1 quart popped corn and salt to taste. Pour in bowl to cool. Mrs. Harold Klaustermeier

ANISE CANDY

5½ c. white sugar 1½ c. water
1½ c. white syrup

Boil to 298°. Add 1 tsp. anise flavoring and red coloring. Pour on cookie sheet with sides. As soon as it starts to set, mark in squares and cut into pieces. Bobbie Lemmage

COCOANUT CARAMEL FUDGE

Put 1 cup sugar into a pan and melt over heat stirring constantly. Add all at once 1 cup rich milk or cream. The sugar will harden. Add 1 more cup sugar and 1 tblsp. butter. Cook until a firm ball when tested. Add coconut and nuts and beat until it has a milky look. Its important to beat it right up to the time it starts to harden.

Mrs. Clinton Rommell

FANNY FARMER FUDGE

1 c. nuts 2 c. sugar
1 pd. choc. bits 10 marshmallows
¼ lb. butter 1 tsp. vanilla
1 6-oz. can carnation milk

Boil together sugar, milk, marshmallows, about 6 full minutes, after it begins to boil stir constantly. Use heavy kettle and medium flame or burner. Add choc. bits, nuts, and vanilla. Stir until well blended only. Pour into pan, leave in refrigerator. Cut when cool.

Mrs. John Klobe

PEPPERMINT CANDY

2 or 3 egg whites - Beat stiff. Add enough powdered sugar for stiff dough. Add 2 or 3 t. essence of peppermint (add before all of the powdered sugar is added to make sure it is well blended) Roll into small balls and press part of a walnut in the center. Place on wax paper. Mrs. Lewis Bettcher

FANNY FARMER CANDY

Cream well with mixer:

½ c. butter

3½ c. powdered sugar

4 T. whipping cream

¾ t. flavoring (maple, vanilla,
mint or cherry juice)

½ c. chopped pecans

Drop from teaspoon into small balls on a cookie sheet. Chill in refrigerator. Melt in top of double boiler:

2 squares semi-sweet chocolate

½ c. chocolate chips

2 t. butter

2 inch parawax

Remove 4 pieces of candy using toothpicks to dip candy into melted chocolate. Place on waxed paper to cool. (Not in refrigerator) May place nut on top. Yields approximately 63 pieces.

Mrs. Ralph Machemehl

PEANUT BRITTLE

1 c. sugar

½ c. corn syrup

½ c. water

1 t. vanilla

1 t. soda

1 c. raw nuts

Cook sugar syrup and water to 230 degrees. Add raw nuts. Continue cooking until 300 degrees. Remove from heat. Add vanilla and soda. Mix. Pour into well buttered cookie sheet and stretch thin. When set, break into pieces.

Mrs. Wallace Dibb

CHRISTMAS CANDY

1 c. sugar

1 c. cream

Cook until the soft ball stage. Butter a large dish and add:

1 c. coconut

1 c. salted peanuts

3 c. rice krispies

1 c. white corn syrup

3 c. cornflakes

1 t. vanilla

Pour syrup over this and mix gently. Pour in pan and press out like bars. Cut when cool.

Mrs. Lewis Bettcher

PRESERVES

RHUBARB AND JELLO JAM

4 c. rhubarb

4 c. sugar

Cook for 5 minutes, take off stove, and add 1 box raspberry or strawberry jello. Store in refrigerator.

Mrs. Henry Wroge

FROZEN STRAWBERRY JAM

3 c. strawberries (mashed)

let stand 20 minutes

5 c. sugar

Take 1 cup water and 1 pkg. Sur-Jell. Cook 1 minute real hard. Pour on strawberries, let stand 24 hours. Then put in jars and freeze.

Mrs. Walter Schultz

FROZEN STRAWBERRY JAM

Add 5 cups sugar to 3 cups crushed strawberries. Mix well and let stand 20 min. Stir occasionally. Dissolve 1 pkg. powdered pectin in 1 cup water. Bring to boil, boil 1 min. Add pectin solution to the fruit and sugar mixture. Stir 2 min. Spoon into jars and freeze. This may be used for other fruits also.

Mrs. Donald Splettstazer

STRAWBERRY JAM

2 c. sugar

boil to syrup

$\frac{1}{2}$ c. water

Then add 2 cups whole strawberries. Boil good for 5 min. Add two more cups sugar and again bring to a good boil, then add two more cups whole strawberries. Cook until the berries are soft but still whole. Cool 12 hours then put in jars and seal.

Mrs. Martin Birkholz

APRICOT ORANGE JAM

7 c. apricots

$\frac{1}{2}$ c. orange juice

5 c. sugar

1 c. crushed pineapple

2 tblsp. orange rind

Mix together and boil from 20 to 30 min. Put in hot, sterilized jars and seal while hot.

Mrs. Henry Slanga

STRAWBERRY JAM

(Berries Stay Whole)

For 6 minutes cook 1 c. water and 9 c. sugar stirring constantly. Add 2 qts. of washed and drained strawberries. Cook 16 minutes, do not stir. Shake kettle occasionally while cooling and let stand until morning. Put in jars cold.

Mrs. Harold Lempher

BAKED PICKLED CRAB APPLES

Remove flower end of apples and replace with a whole clove. To five pounds of apples take $3\frac{3}{4}$ pounds white sugar and five sticks of cinnamon. Break up the cinnamon sticks and place on bottom of a one gallon stone jar. Place apples in jar. Pour 1 quart of vinegar over all the apples, sugar, cinnamon mixture in jar. Put cover on jar and bake very, very slowly in oven 2 hours. Do not baste or disturb. When cool, juice will cover fruit. Place cover or paper bag over top of jar and put away. These keep all winter.

Mrs. Harold Lempher

RHUBARB JAM

5 c. rhubarb, cut in small pieces

3 c. sugar
1 lb. orange slice candy

Mix together rhubarb and sugar. Let stand overnight. Mix well. Bring to boil and add the candy that has been cut in small pieces. Bring to rolling boil and boil three minutes. Put in hot sterilized jars and seal.
Mrs. Arnold Seefeldt

RASPBERRY JAM

1 qt. berries
3 c. sugar

1 T. lemon juice

Wash berries and drain. Boil and add 1 cup sugar and boil 3 minutes. Take out half of the seeds. Then add 2 cups sugar and lemon juice and boil 6 minutes. Pour in crock to cool. Stir once in a while. When cold and thick, pour into glasses.
Mrs. Wm. Heldt

PEACH JAM

3 peaches, sliced
3 pears, sliced
2 apples sliced
1 small can crushed pineapple

1 small bottle red cherries
5 c. sugar
Boil 35 minutes. Makes 3 pts.

Mrs. Hilton Mesenbring

"TRUTTI FRUTTI"

3 c. pears, chopped
1 large orange, chopped (not rind)
 $\frac{3}{4}$ c. drained crushed pineapple

$\frac{1}{4}$ c. maraschino red cherries (3 oz. jar)
 $\frac{1}{4}$ c. lemon juice
1 pkg. pectin

Mix all ingredients and bring to boil. Then add 5 cups sugar and boil one minute. Makes 9 6-oz. glasses.
Mrs. Carl Gilster

RHUBARB JAM

8 c. rhubarb
5 c. sugar

Boil

Then stir in 1 pkg. strawberry jello. Put in jars. Mrs. Helen Hausladen

BEET GRAPE JELLY

5 c. beet juice
2 boxes sure-jell

2 pkgs. grape cool-aid
7 c. sugar

Boil juice first, add sure-jell, cool-aid and sugar. After it comes to a boil, boil for 2 minutes.
Mrs. Lewis Bettcher

RHUBARB - APRICOT JAM

3 c. diced rhubarb
3 c. diced apricots

3 c. sugar

Combine and boil for 10 minutes. Make sure rhubarb is done. Seal.
Mrs. Lewis Bettcher

SALADS AND DRESSINGS

POTATO SALAD DRESSING

- | | |
|------------------------|---------------------------|
| 4 eggs well beaten | 1 tsp. salt |
| $\frac{3}{4}$ c. sugar | $\frac{1}{2}$ tsp. pepper |
| 1 tbsp. salad mustard | $\frac{1}{2}$ c. vinegar |
| 2 tbsp. flour | $\frac{1}{2}$ c. water |

Mix together well and boil till thickened. Put in jars and seal. (Keeps indefinitely.) Thin with cream. Mrs. Hartwig Schlueter

FRENCH DRESSING

- | | |
|-----------------------------|-----------------------|
| 1 bottle of chili sauce | 1 c. vinegar |
| $\frac{3}{4}$ c. Wesson oil | 1 medium ground onion |
| $\frac{3}{4}$ c. sugar | 2 cloves garlic |

Mrs. Earl Machemehl

SALAD DRESSING

- | | |
|---|--|
| 2 hard boiled eggs, chopped fine | 1 tsp. celery seed |
| $\frac{1}{4}$ c. sweet pickle relish, drained | 1 c. mayonnaise |
| $\frac{1}{2}$ c. sugar | $\frac{1}{4}$ tsp. A-1 or Worcestershire sauce |
| $\frac{1}{4}$ c. tomato catsup | dash of salt and pepper |

Mrs. Al Hovern

SALAD

- | | |
|----------------------------|---------------------------|
| 1 pkg. lemon or lime jello | 1 pkg. Phil. cream cheese |
| 1 c. hot water (boiling) | |

Dissolve jello and cheese in boiling water. Let partially set. Whip until thick. Add a few drops green vegetable coloring.

- | | |
|-----------------------------|---------------------------------|
| 1 c. celery, cut fine | 2 c. crushed pineapple, drained |
| 1 c. nuts chopped | 1 c. cream whipped |
| 1 5-oz. bottle cherries cut | |

Fold cream and whipped jello mixture together. Fold in rest of things. Put into mold. Mrs. Earl Machemehl

PINEAPPLE CHEESE SALAD

- | | |
|----------------------------------|--|
| 1 pkg. lemon jello (3 oz.) | $\frac{1}{2}$ green pepper, chopped |
| 1 c. boiling water | 1 small bottle maraschino cherries, chopped |
| 1 (3 oz.) pkg. cream cheese | 1 medium size can crushed pineapple, drained |
| $\frac{1}{2}$ pt. whipping cream | |
| $\frac{1}{2}$ c. nuts, optional | |

Mix water and jello, let jell slightly. Mix cream cheese with whipped cream. Fold all ingredients into jello. Put in mold. Serves 6-8.

Mrs. Lydia Schmalz

BEET SALAD

- | | |
|---|--|
| 1 pkg (3 oz.) lime or lemon gelatin | 1 t. prepared horse-radish |
| $\frac{3}{4}$ t. salt | 2 t. grated onion |
| 1 c. boiling water | dash of pepper |
| $\frac{3}{4}$ c. drained pickled beet juice | $\frac{3}{4}$ c. drained diced pickled beets |
| | $\frac{3}{4}$ c. diced celery |

Dissolve gelatin in boiling water. Add beet juice and seasonings. Chill until it is about half jelled. Then fold in beets and celery. Chill until firm. Unmold on crisp lettuce. (I like to put the beets through the blender so they are chopped finer.)

Mrs. Lewis Bettcher

APPLESAUCE SALAD

- | | |
|---|------------------------------|
| 1 pkg (3 oz.) raspberry or cherry gelatin | $1\frac{1}{2}$ c. applesauce |
| 1 c. boiling water | 1 tsp. lemon juice |

Dissolve gelatin in boiling water. Blend in applesauce and lemon juice. Pour in mold. Chill until firm and serve with sour cream or mayonnaise.

Mrs. Lewis Bettcher

SAUERKRAUT SALAD

- | | |
|---------------------|---------------------------|
| 1 large can kraut | 4 oz. can chopped pimento |
| 2 c. chopped celery | 2 c. sugar |
| 2 c. green pepper | 2 T. vinegar |
| 2 c. chopped onion | |

Pull kraut apart with fork and run a sharp knife thru it several times, add other ingredients and let stand overnight in refrigerator. It stays good at least a week.

Mrs. Albert Birkholz

CUCUMBER SALAD

Peel and slice cucumbers and let stand in lemon juice, a lot of salt. Just before serving, drain cucumbers well. Add several sliced green onions, tops and all. Stir in enough cultured sour cream so cucumbers are covered. Sprinkle with paprika.

Mrs. Helen Hausladen

CABBAGE SALAD

Slice one head cabbage, toss with following dressing:

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|------------------------|-----------------------------|
| $\frac{1}{4}$ c. sugar | 4 slightly beaten egg yolks |
| $\frac{1}{4}$ c. flour | $1\frac{1}{2}$ cups milk |
| 2 t. salt | $\frac{1}{2}$ c. vinegar |
| 2 t. dry mustard | 1 T. butter |
| dash cayenne | |

Mix dry ingredients; add egg yolks and milk; cool and stir in double boiler til thick. Add vinegar and butter; mix well and cool.

LaVonne Burch

LIME JELLO SALAD MOLD

2 pkg. lime jello
2 cups boiling water

1 medium can crushed pineapple
1 pt. sour cream

Dissolve jello in boiling water, add pineapple and sour cream. Mix thoroughly and pour into mold or large flat pan. Refrigerate. The jello does not have to be cooled, before you add the pineapple and sour cream.

Mrs. Gustav Zuehl

LIME JELLO MOLD

1 pkg. lime jello
 $\frac{1}{2}$ pkg. (3 oz.) cream cheese
 $\frac{1}{2}$ cup cream

1 cup diced celery
1 small can crushed pineapple

Dissolve 1 pkg. lime jello in 1 cup boiling water. Add juice from pineapple and enough cold water to make 1 cup. Chill, until partially set. Beat cream cheese until soft. Add $\frac{1}{2}$ cup cream and beat until thick. Add this mixture to jello and beat with electric mixer. Then add drained pineapple and celery. Pour into mold which has been greased with vegetable oil.

Mrs. Roland Miller

CRANBERRY SALAD

Dissolve 2 pkgs. orange jello in 3 cups hot water. Let cool. Add 1 pkg. frozen cranberry orange relish and 1 cup crushed, drained pineapple. 1 cup of finely chopped celery may be added after mixture is cooled. Pour in mold and refrigerate.

Mrs. Gustav Zuehl

24 HOUR FRUIT SALAD

1 lb. grapes
2 cups cut up marshmallows
1 large can diced pineapple
4 oranges, cut small

Cook the following sauce:

2 beaten eggs or 3 beaten egg yolks
2 tblsp. pineapple juice or vinegar
1 tblsp. butter
3 tblsp. sugar

Cool and then fold into 1 cup whipped cream, pour over fruit, mix, and refrigerate over night.

Mrs. Earl Dibb

PINEAPPLE-CRANBERRY MARSHMALLOW SALAD

1 c. whipping cream
1 lb. cranberries
1 10 oz. pkg. marshmallows

1 No. 2 can crushed pineapple
1 c. sugar

Wash and grind cranberries. Drain, add sugar. Let stand for one hour and then drain again. Drain juice from pineapple. Combine drained pineapple and cranberries. Whip cream stiff and add diced marshmallows. Let stand for 10 minutes, and then combine with cranberries. Put in a mold or dish and keep in refrigerator 4 or 5 hours before serving.

Mrs. Arvid Olson

SPAGHETTI FRUIT SALAD

Dressing:
1 c. pineapple juice
juice of 1 orange

2 eggs
 $\frac{1}{2}$ c. sugar
1 tblsp. corn starch

Mix sugar and corn starch together, add eggs and juices, put in top of double boiler, until thick. Let cool. Cook as much spaghetti as you wish and let cool. Shortly before serving add whatever fruits you would like such as bananas, oranges, green grapes, pineapple, cherries, apples and marshmallows.

Mrs. R. Zellman

Mrs. Alex Kuenzel

JELLIED BEET SALAD

- | | |
|---------------------------------------|---------------------------------|
| 1 pkg. lemon flavored gelatine | 1 tblsp. vinegar |
| 1 $\frac{2}{3}$ c. boiling water | 1 tblsp. granulated sugar |
| 1 tblsp. orange juice | 1 $\frac{1}{4}$ tsp. cinnamon |
| 1 $\frac{1}{2}$ c. diced cooked beets | 1 $\frac{1}{2}$ c. diced celery |

Dissolve gelatine in water, cool. Add rest of the ingredients and pour into mold and chill. Serve on lettuce leaf and serve with salad dressing. Mrs. Emmert Jenneke

TOMATO SOUP SALAD

- | | |
|------------------------------|---|
| 1 pkg. lemon jello | 1 4-oz. pkg. cream cheese |
| 1 $\frac{1}{2}$ c. hot water | 1 $\frac{1}{2}$ c. chopped green pepper |
| 1 c. tomato soup | 1 c. salad dressing |
| 1 $\frac{1}{2}$ tsp. salt | 1 c. diced celery |

Dissolve lemon jello in hot water. Heat soup and add to above mixture. Add salt, whip in the cream cheese and salad dressing. Add the rest of ingredients and a little onion, if desired. Mrs. Emmert Jenneke

JELLO SALAD

- | | |
|--|------------------------------|
| 1 pkg. lemon jello | 1 $\frac{1}{2}$ c. hot water |
| Cool, till partially set and whip. | |
| Whip, and add to the above to jell together: | |
| 1 $\frac{1}{2}$ c. mayonnaise | 2 tblsp. vinegar |
| 1 $\frac{1}{2}$ c. water | 1 tsp. sugar |

Then have ready to add the following ingredients:

- | | |
|-----------------------------------|-------------------------------------|
| 1 $\frac{1}{2}$ c. diced celery | 2 tblsp. diced green pepper |
| 1 $\frac{1}{2}$ c. diced radishes | 1 $\frac{1}{2}$ c. shredded cabbage |
| 2 tblsp. grated onion | 1 tsp. celery salt or celery seed |
- Mrs. Emmert Jenneke

24 HOUR SALAD

Dressing:

Boil the following ingredients, stirring constantly, until thick.

- | | |
|---------------------------------|----------------|
| 1 $\frac{1}{2}$ pt. sweet cream | 2 tblsp. sugar |
| 3 egg yolks | pinch of salt |

Fruit:

- | | |
|----------------------------------|-------------------------------------|
| 1 can pineapple (drained) | walnuts |
| 1 $\frac{1}{2}$ lb. marshmallows | 1 $\frac{1}{2}$ pt. cream (whipped) |

Put pineapple and marshmallows together, let stand for 1 $\frac{1}{2}$ day. When the pineapple and marshmallows stick together, add the cooled dressing. Add the whipped cream and refrigerate over night.

Mrs. Herbert Birkholz

SUNSET SALAD

- | | |
|---|-----------------------------------|
| 1 envelope Knox gelatine | 2 tblsp. lemon juice |
| 1 egg yolk | 1 $\frac{1}{4}$ c. cold water |
| 1 $\frac{1}{4}$ c. sugar | 1 $\frac{1}{2}$ c. cream, whipped |
| 1 $\frac{1}{2}$ tsp. salt | 2 c. shredded cabbage |
| 1 cup pineapple juice, drained from can | 1 c. diced pineapple |
| | 1 $\frac{1}{2}$ c. grated carrot |

Beat egg yolk with sugar and salt, add pineapple juice and lemon juice. Cook over boiling water until slightly thick. Soften gelatine in cold water and dissolve in hot mixture. Cool and fold in whipped cream. Add pineapple, cabbage and carrots. Turn into mold, chill and serve on lettuce leaf. Mrs. C. W. Mohwinkel

FROSTY FRUIT SALAD

- | | |
|-------------------------------|--------------------------------------|
| $\frac{3}{4}$ c. sugar | 1 can pineapple tidbits, |
| 1 envelope unflavored gelatin | drained |
| $\frac{1}{4}$ c. water | 1 c. white seedless grapes |
| 1 egg white, stiffly beaten | $\frac{1}{2}$ c. broken walnut meats |
| 1 c. heavy cream, whipped | 1 can mandarin oranges, |
| $\frac{1}{4}$ c. mayonnaise | drained |
| | 1 c. small marshmallows |

Combine sugar and gelatin; add water. Bring to a boil, then remove immediately from heat and pour over stiff egg white. Beat until thick and let cool. Add other ingredients. Pour into mold and chill.

Mrs. Harold Lempher

CRANBERRY SALAD

- | | |
|------------------------|------------------------------------|
| 4 c. fresh cranberries | 1 c. pineapple tidbits |
| 2 c. sugar | $\frac{1}{2}$ c. walnuts or pecans |
| 2 c. Tokay grapes | 1 c. whipped cream |

Put cranberries through grinder and sprinkle with sugar. Let stand one hour or more. Drain well. Save juice for punch or appetizer. Cut grapes and remove seeds. Add grapes, pineapple and nuts to cranberry mixture. Just before serving, fold in whipped cream. Makes six to eight servings.

Helen Hausladen

CRANBERRY MARSHMALLOW SALAD

- | | |
|--------------------------------|------------------------|
| 1 bag fresh cranberries | |
| 1 (10-oz.) bag marshmallows | 1 c. cream, whipped |
| 1 No. 2 can crushed pineapple, | $\frac{3}{4}$ c. sugar |
| drained | |

Grind cranberries and marshmallows together. Mix in other ingredients. Pour into mold. Let stand in refrigerator overnight. Unmold and garnish with greens.

Mrs. Larry Burandt

PRUNE SALAD

- | | |
|--------------------------------|-----------------------------|
| 2 pkg. lemon gelatin | 3 c. boiling water |
| 2 c. prunes, cooked and finely | juice and rind of 1 orange, |
| chopped | grated |
| 1 c. prune juice | |

Prepare and put in a oiled glass cake pan. When set cut in squares, serve on lettuce leaf with dressing.

Dressing:

- | | |
|--------------------------------|---------------------------------|
| $\frac{1}{2}$ c. cream whipped | $\frac{1}{3}$ c. diced celery |
| 1 banana diced | $\frac{1}{2}$ c. chopped pecans |

Mrs. Harold Lempher

MOLDED STRAWBERRY SALAD

- | | |
|----------------------------|-------------------------------|
| 2 pkgs. strawberry jello | 1 small can crushed pineapple |
| 2 c. boiling water | $1\frac{1}{4}$ c. cold water |
| 1 pkg. frozen strawberries | |

Dissolve gelatin in boiling water. Add strawberries and stir until thawed. Add pineapple (juice included) and cold water. Pour into mold and refrigerate.

Mrs. Oscar Rolf

PINK SALAD

- | | |
|--|-------------------------------------|
| 1 large pkg. Philadelphia
cream cheese (39c size) | 1 small jar cherries and juice |
| 1 small can crushed pineapple,
drained | 14 big marshmallows, cut up
fine |
| 3 tbsp. pineapple juice | $\frac{1}{2}$ pint whipping cream |

Cream cheese and all juices until well whipped, then add crushed pineapple, cherries and marshmallows. Then whip cream. Whip everything together and let stand a few hours before serving.

Mrs. August Kruschke

CHEESE DELIGHT SALAD

- | | |
|--------------------------|--|
| 1 pkg. lime jello | 1 c. cream, whipped |
| 1 c. hot water | 1 c. American cheese, grated
or cubed |
| 1 c. pineapple and water | $\frac{3}{4}$ c. walnuts |
| 1 c. crushed pineapple | |

Dissolve jello in hot water. Add 1 cup pineapple juice (use juice from crushed pineapple and add water to make 1 cup). Chill until thickened. Fold in whipped cream, pineapple, cheese and nuts. Pour into mold. Chill until firm.

Mrs Frank Schultz

24-HOUR SALAD

- | | |
|--|-------------------------|
| 1 can No. 211 ($1\frac{1}{2}$ c.) diced
pineapple, drained | Cook the following: |
| $\frac{1}{2}$ lb. miniature marshmallows | 4 well beaten egg yolks |
| $\frac{1}{2}$ c. cream, whipped | $\frac{1}{2}$ c. cream |
| $\frac{1}{2}$ c. walnuts, chopped | $\frac{1}{2}$ tsp. salt |
| | 2 tbsp. sugar |

Cook until thick. Cool. Add pineapple, marshmallows and whipped cream. Chill 24 hours. Add walnuts before serving.

Mrs. Vernon Wroge

24-HOUR SALAD

- | | |
|-------------------------|---|
| 1 can crushed pineapple | 1 can seedless grapes |
| 1 can fruit cocktail | 1 can maraschino cherries, cut
up (drain well) |
| 2 cans Mandarin oranges | |

Add small pkg. miniature marshmallows. Mix together 1 cup salad dressing, 1 cup whipped cream, 1 tbsp. sweet sour dressing and add to fruit mixture. Put in serving bowl.

Mrs. Albert Thiel

GREEN AND WHITE SALAD

- | | |
|------------------------------------|--------------------------------------|
| 1 pkg. lime jello | 1 pkg. lemon jello |
| 1 c. hot water | 1 c. hot water |
| $\frac{1}{2}$ c. crushed pineapple | 2 pkgs. Philadelphia cream
cheese |
| 1 c. whipping cream | |

Mix lime jello, hot water, crushed pineapple and allow to set until firm. Then dissolve lemon jello in hot water and when cooled and starting to thicken beat in cream cheese, fold in whipped cream. Put on top of lime jello when mixture is firmly set.

Mrs. Harold Karels

DICED PEAR SALAD

- | | |
|------------------------------|---------------------------------|
| 2 c. diced pears | $\frac{1}{2}$ c. broken walnuts |
| juice of $\frac{1}{2}$ lemon | 6 marshmallows, quartered |
| 1 c. chopped celery | $\frac{1}{4}$ c. mayonnaise |

Wash, core and dice pears. Sprinkle with lemon juice. Combine with the rest of the ingredients. Chill. Serve on crisp lettuce. Serves 4 to 6.

Mrs. H. Wroge

CRANBERRY MARSHMALLOW SALAD

- | | |
|-----------------------------|---------------------------------------|
| 1 lb. fresh cranberries | 1 c. diced oranges |
| 1 c. sugar | 24 marshmallows, cut in eighths |
| 1 c. water | $\frac{1}{2}$ c. chopped nuts |
| 1 med. apple, peeled, diced | $\frac{1}{2}$ c. heavy cream, whipped |
| 1 banana, diced | |

In saucepan simmer cranberries, sugar, and water until cranberries are done. Cool. Mix with fruit, nuts, and marshmallows. Fold in whipped cream. Chill and serve. Serves 6-8.

Mrs. Earl Dibb

CRANBERRY SALAD

Dissolve 1 box cherry jello in 1 cup boiling water. Cool. When it starts to thicken add 2 cups or 1 can whole cranberry sauce, 1 cup chopped celery, $\frac{1}{2}$ cup walnuts; fold in 1 cup commercial sour cream. Let set for several hours before serving.

Mrs. Earl Dibb

CRANBERRY SALAD

Cook and cool 1 lb. cranberries and 2 cups sugar. Dissolve 2 pkgs. Knox gelatine, $\frac{1}{2}$ pkg. lemon jello, 1 cup cold water, 3 cups boiling water. Cool. Add 2 cups miniature marshmallows, 2 cups grapes, 1 cup cut nuts.

Mrs. Oscar Rolf

CRANBERRY SALAD

- | | |
|-------------------------------|------------------------------|
| 2 c. ground raw cranberries | 1 pkg. red jello |
| 1 c. chopped walnuts | 1 c. hot water |
| 1 small can crushed pineapple | 1 to $1\frac{1}{2}$ c. sugar |

Dissolve jello in hot water. Add sugar and cool. Add remaining ingredients. Chill.

Mrs. Hilton Mesenbring

UNDER THE SEA SALAD

- | | |
|-------------------------------|--------------------------------|
| 1 pkg. lime jello | $1\frac{1}{2}$ c. cooked pears |
| 1 c. boiling water | 1 c. finely chopped celery |
| 1 c. pear juice | 3 hard boiled eggs |
| 1 tsp. vinegar or lemon juice | |

Dissolve jello in boiling water and pear juice. Add vinegar or lemon juice and salt. Divide into two parts. When one part sets, whip and add 1 pkg. cream cheese and diced pears to other part. Pour this over clear jello and let set. Cut in squares and serve on lettuce with whipped cream or salad dressing.

Mrs. John Klobe

MYSTERY JELLO SALAD

- | | |
|--|------------------------------------|
| 1 pkg. lemon or lime jello | cheese plus 1 small can |
| 1 No. 2 can crushed drained pineapple | pimento |
| 1 glass cream cheese with pimento or 2 pkgs. cream | 1 c. chopped celery |
| | $\frac{1}{2}$ to 1 c. chopped nuts |
| | 1 c. cream, whipped |

Dissolve jello in heated pineapple juice only, no water. Mash cheese and add pimento and mash together. Add nuts and drained pineapple. Add mixture to jello when it starts to thicken. Add sweetened cream last. Chill. Serves 9 or 10.

Mrs. Robert Lorence
Mrs. Hilton Mesenbring

JELLO SALAD

Dissolve 2 pkgs. lemon jello in 2 cups hot water. Add 2 cups cold water. Add 1 cup well drained crushed pineapple, 2 large bananas, and 50 miniature marshmallows. Pour in 9x12 inch pan and let set.

Cook in double boiler:

1 egg beaten

$\frac{1}{3}$ c. sugar

2 tbsp. flour

1 c. pineapple juice

When thick add 1 tbsp. butter. Cool and fold into 1 cup cream, whipped. Spread on top of stiffened jello. Chill. Cut into squares.

Mrs. Harold Klaustermeier

7-UP LEMON SALAD

Dissolve 2 pkgs. lemon jello in 2 cups boiling water. Add 2 cups 7-Up, cool till slightly thickened. Add 1 large can crushed pineapple, well drained. Save juice for topping. Also add 2 cups miniature marshmallows, 4 large bananas, sliced. Mix well. Chill till ready to serve, bananas will not turn dark.

Topping:

Mix one cup sugar with 2 tbsp. flour. Measure pineapple juice in cup, fill with water to make cup full. Add 1 beaten egg, add to sugar and flour, mix well. Cook over low heat, add 2 tbsp. butter. Beat well. Cool. Add 1 cup cream, whipped. Put on top of salad. Chill till ready to serve.

Leona Mehlhop

ORANGE-PINEAPPLE FRUIT MOLD

1 pkg. lemon jello

1 c. boiling water

1 (6-oz.) can frozen orange
juice concentrate

1 (9-oz.) can crushed pine-
apple, drained

1 c. sliced bananas

Dissolve gelatin in boiling water. Stir in orange juice. Chill until thick and fold in pineapple and bananas. Chill until firm.

Mrs. Louis Jenneke

SPAGHETTI SALAD

Mix 1 pkg. lemon jello and $1\frac{1}{2}$ cups boiling water. Let stand to thicken. Cook 1 cup spaghetti, drain and cool. Then mix the jello, spaghetti, 1 small can dried, crushed pineapple and 1 banana, cut into slices. Put into a mold to harden. When ready to serve, unmold and serve with the following dressing, cooked: the juice from the pineapple, juice of 1 orange, a little lemon, a little water, 1 egg yolk. $\frac{1}{2}$ cup sugar, and 1 tbsp. cornstarch. Let this cool. Whip about $\frac{1}{2}$ cup cream and mix with the dressing.

Mrs. Lorence Schubert

DANISH CUCUMBERS

1 large cucumber

1 tsp. salt

3 tblsp. sugar

$\frac{1}{2}$ cup vinegar

Wash and slice unpeeled cucumber in very thin slices. Add sugar and salt. Press slices with back of spoon, add vinegar. This is cool, crisp and delicious.

Mrs. Hilton Mesenbring

PINEAPPLE SALAD

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|-------------------------------|--|
| 1 carton cooked macaroni | 1 c. diced celery |
| 1 large can pineapple tidbits | $\frac{1}{2}$ lb. marshmallows or more |
| $\frac{1}{2}$ c. pimentoes | |

You make a dressing of the pineapple juice by thickening with 2 table-spoons cornstarch and about $\frac{1}{2}$ or $\frac{3}{4}$ cup sugar. Whip about a cup cream. Mix with the cold dressing then fold the other mixture.

Mrs. Vernon Briesemeister

JELLO SALAD

- 1 pkg. lime jello
 $\frac{1}{4}$ c. hot water
 $\frac{1}{2}$ c. pineapple juice

- Mix together:
 $\frac{1}{2}$ c. cream, whipped
 $\frac{1}{4}$ c. salad dressing
 $\frac{1}{2}$ c. diced apples, unpeeled
 $\frac{1}{3}$ c. celery, cut fine
6 marshmallows, cut fine

Add to jello when it starts to set.

Mrs. Henry Slanga

MOLDED SHRIMP SALAD

Set till thick 1 pkg. lemon jello and 1 cup hot water. Whip $\frac{1}{2}$ cup cream fold jello into it and add:

- | | |
|--------------------------------|--|
| $\frac{1}{2}$ c. mayonnaise | $\frac{1}{2}$ c. nuts |
| $\frac{1}{2}$ tsp. salt | 1 c. diced shrimp |
| 1 tsp. grated onion | 3 hard boiled eggs, diced (fold in last) |
| 1 tsp. chopped green pepper | |
| $1\frac{1}{2}$ c. diced celery | |

Pour into square cake pan and let stand overnight. Cut into serving squares and serve on lettuce leaves.

Helene Splettstazer

SHRIMP SALAD

- | | |
|--------------------------------------|---|
| $1\frac{1}{2}$ pkgs. lemon jello | 1 tsp. salt |
| $1\frac{1}{4}$ c. boiling water | |
| Mix and let jell slightly, then add: | |
| $\frac{1}{2}$ tsp. grated onion | 2 c. finely chopped celery |
| $\frac{1}{2}$ c. mayonnaise | $4\frac{1}{2}$ oz. can shrimp (well rinsed in cold water) |
| $\frac{1}{2}$ c. whipped cream | 1 tsp. sugar |
| 3 hard boiled eggs (cut fine) | 1 tbs. lemon juice |
| 1 tsp. chopped green pepper | |

Mix all ingredients together and put in a mold greased with salad oil. Leave in refrigerator until ready to serve.

Mrs. Vernon Kruschke

24-HOUR SALAD

- | | |
|--|----------------------|
| 2 c. small white grapes | Dressing: |
| 2 c. miniature marshmallows | 2 whole eggs, beaten |
| 2 c. diced pineapple, well drained | 2 tbs. sugar |
| 2 large oranges, peeled and diced, (or use mandarin oranges) | 2 tbs. lemon juice |

Put on slow flame, stir steadily until thick. Cool. Whip 1 cup cream, fold dressing in and fold in fruit. Cover. Put in refrigerator—do not freeze.

Mrs. Harold Karels

SHRIMP SALAD

- | | |
|---------------------------|----------------------|
| 1½ c. macaroni | 2 hard cooked eggs |
| 1 c. celery | ½ tsp. salt |
| 1 med. onion | ¼ tsp. paprika |
| ¼ c. chopped green pepper | 1 c. mayonnaise |
| ¼ c. chopped pimento | ¼ c. French Dressing |
| 1 7-oz. can shrimp | |

Stir together the last 4 ingredients. Combine all and serve in a crisp lettuce cup for individual servings. Mrs. Wallace Dibb

SHRIMP SALAD

- | | |
|--------------------------------|---------------------------|
| 1 large or 2 small cans shrimp | 4 hard cooked eggs, diced |
| 1 c. celery, diced | Salt and pepper to taste |
| 5 sweet pickles, diced | lemon juice |
| 8 stuffed olives, diced | |

Squeeze lemon juice over all ingredients and mix with mayonnaise. Serves six. Mrs. A. F. Vomhof

SHRIMP SALAD

- | | |
|----------------------------|------------------------------|
| 1 c. canned shrimp | 1 c. chopped stuffed olives |
| 1 c. chopped celery | 1 tbsp. chopped green pepper |
| 2 hard cooked chopped eggs | 4 tbsp. mayonnaise |
| 1 tbsp. minced onion | 1 c. whipped cream |

Mix all together, serve on lettuce. Mrs. Hillard Stapel

CABBAGE SALAD

- | | |
|--------------|------------|
| 3c. sugar | 1 c. water |
| 2 c. vinegar | |

Boil 3 minutes. Cool. Slice 2 medium heads cabbage, add 2 tsp. salt. Let stand. Squeeze out excess water. Cut 1 bunch celery, 2 green peppers, 1 tsp. celery seed, 1 tsp. mustard seed. Mix together with cabbage and pour the liquid over it. Put in a sealed contained and keep in refrigerator. Keeps indefinitely. P.S. It's good.

Mrs. C. Rommel

BEAN SALAD

- | | |
|---|------------------------|
| 1 can green beans | Mix: |
| 1 can red kidney beans | ½ c. vinegar |
| 1 can yellow beans | ½ c. oil |
| ½ c. green pepper and onion,
chopped | ¾ cup sugar |
| | 1 tsp. salt and pepper |

Mix and pour over beans and let stand over night Drain before serving. Mrs. Wallace Dibb

ORANGE SALAD

- | | |
|----------------------------|-------------------------|
| 2 boxes orange jello | 2 cans mandarin oranges |
| 2 cans frozen orange juice | |

Refrigerate in mold.

Mrs. Albert Birkholz

SALAD DRESSING

- | | |
|-----------------------|--|
| 1 c. sugar | ¼ tsp. ground garlic or 1 clove
garlic grated |
| 1 c. vinegar | 1 tsp. salt |
| 1 c. catsup | 1 tsp. pepper |
| 1 c. mineral oil | |
| 1 large onion, grated | |

Shake real hard.

Mrs. Julius Stender

RASPBERRY JELLO MOLD

2 pkgs. raspberry jello 1½ c. hot water

Chill slightly. Whip. Add 1 can cranberry sauce and whip. Add 1 cup cultured sour cream and whip. Pour into mold, chill.

Mrs. Hillard Stapel

FRENCH DRESSING

1 can tomato soup	¼ tsp. paprika
⅔ c. vinegar	2 tsp. chopped green pepper
1½ c. salad oil	(optional)
1 tsp. chopped onion	1½ tsp. salt
¾ c. white sugar	1 tsp. dry mustard

Mix dry ingredients, add oil, soup and vinegar. Mix well and boil.

Lydia Schmalz

ITALIAN FRENCH DRESSING

2 cloves garlic	½ c. vinegar
½ c. catsup	1 tbsp. Worcestershire sauce
¼ c. sugar	salt and pepper
¾ c. peanut oil	shake well

Mrs. A. F. Vomhof

HONEY DRESSING

⅔ c. sugar	⅓ c. strained honey
1 tsp. dry mustard	5 tblsp. vinegar
1 tsp. paprika	1 tblsp. lemon juice
¼ tsp. salt	1 tsp. grated onion
1 tsp. celery seed	1 c. salad oil

Mix dry ingredients, add honey, vinegar, lemon juice and onion. Pour oil into mixture slowly, beating constantly with a rotary beater. Is good on any fruits for salad.

Mrs. C. W. Mohwinkel

INDIAN RELISH

12 tomatoes	12 apples
4 onions	3 c. sugar
2 c. vinegar	⅓ c. salt
1 t. cinnamon	1 t. cloves
1 t. pepper	

Cook until thick.

Mrs. Clinton Rommel

JO'S SALAD DRESSING

1 c. tomato soup	1 tsp. mustard
⅔ c. brown sugar	1 big onion grated
1 c. mayonnaise	1 green pepper, grated
⅔ c. Mazola oil	1 small can pimento, chopped
¼ c. catsup	
¼ c. vinegar	fine
1 tsp. salt	1 clove garlic
1 tsp. paprika	

Mix well, chill.

Committee

FRENCH DRESSING

2 c. oil (Mazola or Wesson)	1½ c. catsup
1 c. sugar	2 tsp. salt
1 c. vinegar	

Mix and shake vigorously.

Mrs. Clifford Jerde

SALAD DRESSING

⅓ c. sugar	1 tsp. mustard
2 tbsp. flour	1 c. water
1 egg beaten	1 tbsp. butter
4 tbsp. vinegar	¼ tsp. salt

Mix together and bring to boil.

Mrs. Gertrude Breyer

POTATO SALAD DRESSING

2 eggs, beaten with ½ cup sugar. Add 1 tsp. salt and 1 tsp. flour, pinch of pepper and ¼ cup vinegar and 1 tsp. mustard. Cook until thick. Mix with cream until of desired consistency.

Mrs. Martin Birkholz

SALAD DRESSING FOR POTATO SALAD

¼ c. vinegar, heat	1 tsp. salt
mix 2 beaten eggs	1 tbsp. corn starch
2 tbsp. sugar	¾ c. milk

Then add to this hot vinegar and boil slowly until it thickens. When cool add some cream to taste.

Mrs. C. A. Kohls

POTATO SALAD DRESSING

2 eggs well beaten	1 tsp. dry mustard
1 c. sugar	butter size of a walnut
1 c. vinegar	boil until it thickens.

Will keep in refrigerator for some time. When ready to use mix with cream.

Mrs. August Kruschke

POTATO SALAD DRESSING

2 eggs	½ tsp. mustard
4 tbsp. sugar	½ tsp. salt
¼ c. vinegar	1 cup cream

Boil until thick. Garnish salad with hard boiled eggs if desired.

Mrs. Herbert Klaustermeire

POTATO SALAD DRESSING

½ c. sugar	Add:
1 tsp. dry mustard	2 beaten eggs
a little salt and pepper	½ c. cream
1 tbsp. flour	½ c. vinegar
Mix	1 tbsp. butter

Boil till it thickens, then add another ½ cup cream.

Mrs. Harold Gatz

SNOW SALAD

- | | |
|-------------------------------|-----------------------------|
| 1 envelope knox gelatin | 1 (3 oz.) pkg. cream cheese |
| (dissolved in ½ c. hot water) | 1 can pineapple chunks |
| 2 T. lemon juice | ½ pt. cream whipped |
| ¼ c. mayonnaise | ½ c. sugar |

Cherries & nuts if desired

This fills a 1 quart ring mold.

Mrs. Ed Mlynar

FROSTY SALAD LOAF

- | | |
|-----------------------------|-------------------------------|
| 1 (8 oz.) pkg. cream cheese | 1 lb. can (2 c. unpeeled |
| 1 c. sour cream | apricot halves drained sliced |
| ¼ c. sugar | 1 (9 oz) can crushed pine- |
| ¼ tsp. salt | apple (drained) |
| 2 c. miniature marshmallows | few drops red food coloring |
| 1½ c. pitted halved fresh | |

Bing cherries

Let cream cheese stand at room temp. to soften, then beat fluffy. Stir in sour cream, sugar and salt, then fruits & marshmallows. Add food coloring to tint pale pink. Pour into a loaf pan. I use a bread pan. Freeze about 6 hours or overnite. To serve, let stand out a few minutes, then remove from container, slice and place on crisp greens. Trim with pitted cherries & peach halves. This can remain in freezer for a month or longer.

Mrs. Ed Mlynar

CHICKEN SALAD

- | | |
|-----------------------------|------------------------------|
| 2 c. cooked chicken, cut up | 1 c. chopped celery |
| 1 T. onion or chives | 1 c. mandarin oranges |
| 1 tsp. salt | ½ c. slivered almonds or |
| 1 c. white grapes | cashews |
| 1 c. salad dressing | 1 pkg. macaroni rings cooked |
| 1 c. cream whipped | & cooled |

Combine chicken, onion and salt. Refrigerate several hours. Mix other ingredients, when ready to serve combine and fold in whipped cream. About 12 servings.

Mrs. Hartwig Schlueter

TAPIOCA FRUIT SALAD

- | | |
|-----------------------|--------------------------------|
| 1 box vanilla tapioca | 1 tall can of tidbit pineapple |
| pudding | 2 cans mandarin oranges |
| 1 box orange tapioca | |
| pudding | |

Drain the pineapple and oranges using the juices and add enough water to make three cups. Cook pudding's in this liquid until thick. Cool and add the pineapple and oranges and refrigerate. For variation fruit cocktail may be added.

Mrs. Arwald Parpart

Mrs. Wilmer Dammann

ORANGE GELATIN RING

2 pkgs. orange flavored jello	1 pt. orange sherbert
2 c. boiling liquid	1 can mandarin oranges
Put into round mold. In the center put	the following mixture:
1 can mandarin oranges	1 c. sour cream or $\frac{1}{2}$ c.
1 can pineapple chunks	whipped cream
1 c. flaked coconut	1 c. miniature marshmallows
	Mrs. Ralph Machemehl

HOT GERMAN POTATO SALAD

Boil 6 medium sized potatoes in their skins until tender. Peel and slice thinly into bowl. Fry 6 slices bacon until crisp. Remove bacon and add to bacon fat $\frac{1}{3}$ c. chopped onion and cook until yellow. Mix in 2 T. flour, $1\frac{1}{2}$ tsp. salt, dash of pepper. Stir in gradually $\frac{3}{4}$ cup water, $\frac{1}{2}$ c. vinegar, 2 T. sugar, boil for one minute. Pour over potatoes. Add bacon pieces and keep warm until serving time. Garnish with hard cooked egg slices, minced parsley or chives. Serves 6

Mrs. George Emich

THOUSAND ISLAND DRESSING

2 c. salad dressing	1 t. dry mustard
1 c. tartar sauce	1 to 3 t. prepared mustard
1 can tomato soup	1 T. sugar
1 small onion - grated	2 T. chili sauce
1 clove garlic	2 T. vinegar
4 sweet pickles	2 T. sweet pickle juice
Mix all ingredients together. Let stand 24 hours before using.	
	Mrs. Ralph Machemehl

TABLE OF MEASURES

3 Teaspoons	1 Tablespoon	4 Cups	1 Quart
4 Tablespoons	$\frac{1}{4}$ Cup	4 Quarts	1 Gallon
16 Tablespoons	1 Cup	8 Quarts	1 Peck (dry measure)
2 Cups	1 Pint	1 Lb.	2 Cups (Sugar)

EQUIVALENTS (Approximate)

8 to 10 Egg Whites	1 Cup	1 Cup Dry Beans	
12 to 14 Egg Yolks	1 Cup		$2\frac{1}{2}$ Cups Soaked
Juice of 1 Medium Orange	$\frac{1}{2}$ Cup	$\frac{1}{2}$ Pound Cheese	2 Cups Grated
Juice of 1 Medium Lemon	$\frac{1}{4}$ Cup	1 Cup Uncooked Rice	
		 3 Cups or More Cooked

WHAT ONE POUND YIELDS

Sifted All-Purpose Flour	4 Cups	Lard	2 Cups
Sifted Cake Flour	$4\frac{1}{2}$ Cups	Coffee	$4\frac{1}{2}$ Cups
Cornmeal	3 Cups	Marshmallows	60
Rice	2 Cups	Nuts In The Shell	
Dried Beans	$2\frac{1}{3}$ Cups		2 Cups Nut Meats
Macaroni or Spaghetti	5 Cups	Nut Meats	4 Cups Chopped
Brown Sugar	$2\frac{1}{2}$ Cups	Powdered Sugar	$2\frac{1}{3}$ Cups

SIZES OF CANS

Size	Average Net Wgt.	Average Contents	Example
$\frac{1}{2}$ or 8 Oz.	8 oz.	1 Cup	Tuna
No. 1 or Picnic	11 Oz.	$1\frac{1}{3}$ Cup	Tomato Juice
No 1 Tall	1 Lb.	2 Cups	Salmon
No. 2	1 Lb. 4 Oz.	$2\frac{1}{2}$ Cups	Peas or Corn
No. $2\frac{1}{2}$	1 Lb. 12 Oz.	$3\frac{1}{2}$ Cups	Tomatoes, Fruit
No. 10	6 Lbs. 10 Oz.	13 Cups	"Pie" Fruit

A GUIDE TO BAKING

Kind Of Oven	Moderate	350 to 400° F	
Very Slow	200 to 250° F	Quick or Hot	400 to 450° F
Slow	250 to 350° F	Hot or Very Hot	450 to 500° F

FOOD SUBSTITUTIONS

FOR	USE
1 Cup All Purpose Flour, Sifted	1 Cup Plus 2 Tblsp. Sifted Cake Flour
1 Cup Sifted Cake Flour	1 Cup Minus 2 Tblsp. Sifted All-Purpose Flour
1 Tblsp. Cornstarch (for thickening)	2 Tblsp. Flour
1 Square or 1 Oz. Baking Chocolate	3 Tblsp. Cocoa Plus $\frac{1}{2}$ Tblsp. Butter
1 Cup Sour Milk or Buttermilk	1 Cup Fresh Sweet Milk with 1 Tblsp. Lemon Juice or Vinegar Stirred In
1 Cup Honey	$\frac{3}{4}$ Cup Sugar Plus $\frac{1}{4}$ Cup Liquid
1 Quart Whole Milk	1Qt. Skim Milk Plus $1\frac{1}{2}$ Oz. Butter
1 Tsp. Baking Powder	$\frac{1}{4}$ Tsp. Soda Plus $\frac{1}{4}$ Tsp. Cream of Tartar

Bought - 2-15-71

PRINTING

LESTER PRAIRIE NEWS
L. F. BUSS, PUBLISHER
LESTER PRAIRIE, MINNESOTA 55354